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TEST KITCHEN

All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

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ONE-LAYER CAKES ARE MY SECRET WEAPON IN THE KITCHEN.

It's a humble formula, but these cakes offer instant elegance for when I'm short on time and looking for a simple showstopper. From last-minute entertaining to sweet weeknight cravings, there's always a one-layer cake I can count on to save the day.

Upside-down cakes and skillet cakes promise decadent charm, no frosting required. Our Strawberry-Buttermilk Cake (page 106) has a light, tender texture and refreshing spring berry sweetness. At the other end of the spectrum, our Banana Upside-Down Cake with Walnuts and Coconut (page 107) has tropical flavor and caramel richness that welcome decadence with every bite. We also celebrate different pans you can use to create one-layer cakes. Our Bundt & Tube Cakes chapter takes you from the traditional tubular Angel Food Cake (page 62) to the groundbreaking Bundt cake take on the Dark 'n Stormy cocktail (one of my personal favorites, on page 70!).

Whether you're looking for a cake that embraces fresh produce or the luxurious appeal of chocolate, there's a single-layer stunner for each of your cravings. Our Fruit-Filled & Jam-Packed chapter has all the juicy stone fruit, apples, and jams you could want. And our Chocolate, Caramel & Cream Cakes chapter covers all of the comforting classics. Finally, if you're a coffee cake fanatic like I am, go straight to the Coffee & Crumb Cakes chapter. It has streusel-coated versions of PB&J, hummingbird cake, and more, perfect for breakfast, dessert, and all the snacking in between.

Give any of these one-layer wonders a go and become a simple cake convert.

Happy baking!

Brian

Brian Hart Hoffman
Editor-in-Chief

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ARTISAN RECIPES FOR THE HOME BAKER

With over 650 recipes, gorgeous photography, and invaluable step-by-step tutorials, this cookbook from *Bake from Scratch* magazine is the ultimate baker's companion. Featuring every baked good from the fourth year of *Bake from Scratch* from towering layer cakes such as Tiramisù Layer Cake with Coffee Ganache and our Rum Swizzle Cake with Orange Buttercream to simple stir-together cookies, brownies, and bars. This cookbook offers a little something for every kind of baker, from novice to expert. Try your hand at classic quick breads like Blueberry Muffin Loaves, Triple-Vanilla Scones, or Pecan Shortcakes and then venture into new territory with yeast bread specialties such as Pain de Mie or Hawaiian Buns with Honey Citrus Glaze.

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coffee & crumb CAKES

WITH THEIR TENDER TEXTURE, CRUNCHY STREUSELS, AND LUSCIOUS GLAZES, COFFEE AND CRUMB CAKES ARE SIMPLE YET UNBELIEVABLY SATISFYING. GO FROM BREAKFAST TO DESSERT WITH OUR CHERRY-STUDDED SENSATION, A NOSTALGIC PEANUT BUTTER AND JELLY TREAT, AND SO MUCH MORE.

CHERRY CRUMB CAKE

Makes 1 (8-inch) cake

Ditch the extravagant garnishes and towering layers for this simple and sophisticated one-layer cake that is guaranteed to impress. With a layer of cherries baked beneath the Ginger-Lime Crumb Topping, our elevated take on the cherry limeade cake (a summertime classic) is even more beautiful after you cut into it. You'll get a juicy burst of cherry in every bite.

- ½ cup (113 grams) unsalted butter, softened
- ½ cup (100 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- 2 large eggs (100 grams)
- 1 teaspoon (4 grams) vanilla extract
- 1 teaspoon (4 grams) almond extract
- 1½ cups (188 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- ¼ teaspoon kosher salt
- ¼ cup (60 grams) whole buttermilk
- 1 pound (454 grams) fresh cherries, pitted
- Ginger-Lime Crumb Topping (recipe follows)

1. Preheat oven to 350°F (180°C). Spray an 8-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper, and spray pan again.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter into prepared pan, smoothing top with an offset spatula. Arrange cherries in an even layer on top of batter. Sprinkle with Ginger-Lime Crumb Topping.
4. Bake until a wooden pick inserted in center comes out clean, about 1 hour. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Cover and store at room temperature for up to 2 days, or cover and refrigerate for up to 6 days.

Ginger-Lime Crumb Topping

Makes about 1 cup

- ¾ cup (94 grams) all-purpose flour
- ½ cup (100 grams) granulated sugar
- ⅓ cup (76 grams) unsalted butter, melted
- ¼ cup (28 grams) chopped pecans
- 2 teaspoons (2 grams) lime zest
- 1 teaspoon (2 grams) grated fresh ginger
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon ground cinnamon

1. In a small bowl, stir together all ingredients until mixture is crumbly. Use immediately, or refrigerate for up to 5 days.

BLUEBERRY BROWNED BUTTER BUCKLE

Makes 1 (9-inch) cake

Browned butter gives this berry-studded buckle a deeper, richer flavor that is balanced by the Brown Rice Crumb Topping, essential for the dessert's "buckled" appearance. Substitute blueberries for raspberries, or try a 50/50 mix for a colorful twist.

- ¼ cup (57 grams) unsalted butter
- ¾ cup (150 grams) granulated sugar
- 1 large egg (50 grams)
- 2 cups (250 grams) cake flour
- 1 teaspoon (5 grams) baking powder
- ¾ teaspoon (1.5 grams) ground ginger
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- ½ cup (120 grams) whole milk
- 12 ounces (340 grams) fresh blueberries
- 1 tablespoon (15 grams) fresh lemon juice
- Brown Rice Crumb Topping (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9-inch square baking pan with baking spray with flour.
2. In a medium saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat, and let cool to room temperature.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat browned butter and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well.
4. In a medium bowl, whisk together flour, baking powder, ginger, salt, and pepper. With mixer on low speed, gradually add flour mixture to browned butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition.
5. In a small bowl, toss blueberries with lemon juice. Gently stir blueberries into batter. Pour batter into prepared pan. Sprinkle with Brown Rice Crumb Topping.
6. Bake until golden brown, 35 to 45 minutes. Let cool in pan for 10 minutes. Remove from pan, and serve warm, or let cool completely on a wire rack. Cover and refrigerate for up to 5 days.

Brown Rice Crumb Topping

Makes about 1 cup

- ½ cup (100 grams) granulated sugar
- ⅓ cup (42 grams) cake flour
- 2 tablespoons (18 grams) brown rice flour
- 1 teaspoon (2 grams) ground nutmeg
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup (57 grams) cold unsalted butter, cubed

1. In a small bowl, combine sugar, flours, nutmeg, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. Cover and refrigerate for up to 5 days.

Note: *To save time, you can brown the butter and make the Brown Rice Crumb Topping several days before you bake.*

PRO TIP
For a colorful top, try adding the blueberries to the buckle batter after it's in the baking pan to ensure more berries stay near the buckle's surface. Gently mix about half of the berries into the batter, making sure some stay on top. More blueberries will bubble up over the topping while baking.

BROWNED BUTTER HUMMINGBIRD COFFEE CAKE

Makes 1 (8-inch) cake

This is your best excuse for having cake for breakfast. Browned butter adds depth to this unexpected twist on the classic Southern banana-pineapple confection. Pecan streusel is just, well, the icing on the cake.

- **½ cup (113 grams) plus 3½ tablespoons (49 grams) unsalted butter, softened and divided**
- **1½ cups (188 grams) plus ⅓ cup (42 grams) all-purpose flour, divided**
- **½ cup (110 grams) firmly packed light brown sugar, divided**
- **1½ teaspoons (3 grams) ground cinnamon, divided**
- **1 teaspoon (2.25 grams) kosher salt, divided**
- **½ cup (57 grams) pecan halves, chopped**
- **2 large eggs (100 grams)**
- **1 large banana (124 grams), mashed**
- **½ cup (100 grams) drained crushed pineapple**
- **1 teaspoon (4 grams) vanilla extract**
- **¾ cup (150 grams) plus 1 tablespoon (12 grams) granulated sugar, divided**
- **¾ teaspoon (3.75 grams) baking powder**
- **½ cup (60 grams) confectioners' sugar**
- **2 tablespoons (30 grams) sour cream**
- **1½ teaspoons (7.5 grams) whole milk**

1. Preheat oven to 350°F (180°C). Butter and flour a tall-sided 8-inch round cake pan.
2. In a medium saucepan, melt ½ cup (113 grams) butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat, and let cool to room temperature.
3. In a medium bowl, whisk together ⅓ cup (42 grams) flour, ¼ cup (55 grams) brown sugar, ½ teaspoon (1 gram) cinnamon, and ¼ teaspoon salt. Stir in remaining 3½ tablespoons (49 grams) butter until mixture is crumbly. Crumble with your fingertips until desired consistency is reached. Stir in pecans. Set aside.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat eggs, banana, pineapple, and vanilla at medium speed until combined, 1 to 2 minutes. Stir in cooled browned butter.
5. In a medium bowl, whisk together ¾ cup (150 grams) granulated sugar, baking powder, ½ teaspoon (1 gram) cinnamon, remaining 1½ cups (188 grams) flour, remaining ¼ cup (55 grams) brown sugar, and remaining ¾ teaspoon (2.25 grams) salt. With mixer on low speed, gradually add flour mixture to egg mixture, beating just until combined.
6. In a small bowl, stir together remaining 1 tablespoon (12 grams) granulated sugar and remaining ½ teaspoon (1 gram) cinnamon. Spread half of batter into prepared pan. Sprinkle with one-third of streusel and cinnamon-sugar mixture. Top with remaining batter, smoothing top with an offset spatula. Sprinkle with remaining streusel.
7. Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 15 minutes. Run a sharp knife around edges of cake to loosen sides. Remove from pan, and place on a wire rack.
8. In a small bowl, whisk together confectioners' sugar, sour cream, and milk. Pour over warm cake.

PB&J COFFEE CAKE

Makes 2 (6-inch) cakes

This cake combines salty peanuts, sweet raspberry preserves, and a drizzle of peanut butter for an all-new version of our favorite lunch box staple.

1½ cups (188 grams) plus ⅓ cup (42 grams) all-purpose flour, divided
¼ cup (55 grams) firmly packed light brown sugar
¼ cup (64 grams) creamy peanut butter
½ cup (113 grams) plus 1 tablespoon (14 grams) unsalted butter, softened and divided
⅓ cup (38 grams) chopped dry roasted salted peanuts
1 cup (200 grams) granulated sugar
2 large eggs (100 grams)
1 teaspoon (4 grams) vanilla extract
1 teaspoon (5 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
½ cup (120 grams) whole buttermilk
¾ cup (240 grams) raspberry preserves
Garnish: warm peanut butter

1. Preheat oven to 350°F (180°C). Butter and flour 2 tall-sided 6-inch round cake pans.
2. In a medium bowl, whisk together ⅓ cup (42 grams) flour and brown sugar. Stir in peanut butter and 1 tablespoon (14 grams) butter until mixture is crumbly. Crumble with your fingertips until desired consistency is reached. Stir in peanuts. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar and remaining ½ cup (113 grams) butter at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Stir in vanilla.
4. In a medium bowl, whisk together baking powder, salt, and remaining 1½ cups (188 grams) flour. With mixer on low speed, gradually add baking powder mixture to butter mixture alternately with buttermilk, beginning and ending with baking powder mixture, beating just until combined after each addition. Divide three-fourths of batter between prepared pans. Spread with raspberry preserves, and top with remaining batter, smoothing tops with an offset spatula. Sprinkle with streusel.
5. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pans for 15 minutes. Run a sharp knife around edges of cakes to loosen sides. Remove from pans, and let cool completely on a wire rack. Garnish with warm peanut butter, if desired.

CARROT COFFEE CAKE

Makes 1 (9-inch) cake

Buttermilk Whipped Cream complements our tropical spin on this Southern classic brimming with pecans, carrots, and crushed pineapple.

- ¾ cup (168 grams) vegetable oil
- ½ cup (100 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- 2 large eggs (100 grams)
- 1 teaspoon (4 grams) vanilla extract
- 1 cup (125 grams) all-purpose flour
- 1½ teaspoons (3 grams) ground cinnamon
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon kosher salt
- 1 cup (99 grams) shredded carrot
- ½ cup (100 grams) drained crushed pineapple
- ½ cup (57 grams) chopped pecans
- ½ cup (42 grams) sweetened flaked coconut
- Coconut-Pecan Crumble (recipe follows)
- Buttermilk Whipped Cream (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch round cake pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat oil, sugars, eggs, and vanilla at medium speed until combined.
3. In a medium bowl, whisk together flour, cinnamon, baking powder, and salt. With mixer on low speed, gradually add flour mixture to oil mixture, beating just until combined. Stir in carrot, pineapple, pecans, and coconut. Spread batter into prepared pan.
4. Bake for 25 minutes. Sprinkle with Coconut-Pecan Crumble, and bake until a wooden pick inserted in center comes out clean, about 10 minutes more. Let cool in pan for 10 minutes. Remove from pan, and let cool on a wire rack. Serve warm or at room temperature with Buttermilk Whipped Cream.

Coconut-Pecan Crumble

Makes about ⅔ cup

- ½ cup (42 grams) sweetened flaked coconut
- ⅓ cup (38 grams) chopped pecans
- 1½ tablespoons (21 grams) firmly packed light brown sugar
- 1 tablespoon (8 grams) all-purpose flour
- 1 tablespoon (14 grams) unsalted butter, melted

1. In a medium bowl, stir together coconut, pecans, brown sugar, and flour. Using a wooden spoon, stir in melted butter until mixture is crumbly.

Buttermilk Whipped Cream

Makes about 2½ cups

- 1 cup (240 grams) heavy whipping cream
- ½ cup (120 grams) whole buttermilk
- 2½ tablespoons (30 grams) granulated sugar

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream and buttermilk at high speed until foamy. Gradually add sugar, beating until stiff peaks form. Serve immediately.

IRISH COFFEE COFFEE CAKE

Makes 1 (9-inch) cake

Behold: a nightcap coffee cake. Buzzing with espresso, topped with a sprinkling of Espresso Sugar, and packed with two layers of crumbly whiskey-spiked streusel, this cake is a tender delicacy you'll enjoy to the last crumb.

- ½ cup (113 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 2 cups (250 grams) all-purpose flour
- 1¼ teaspoons (6.25 grams) baking powder
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ⅔ cup (160 grams) whole buttermilk
- ⅓ cup (80 grams) Irish whiskey
- 3 tablespoons (18 grams) espresso powder, divided
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (2 grams) coffee extract
- Irish Whiskey Streusel (recipe follows)
- Garnish: Espresso Sugar (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9-inch square baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, about 2 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. In a liquid-measuring cup, whisk together buttermilk, whiskey, 2 tablespoons (12 grams) espresso powder, and extracts until espresso is dissolved. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition.
4. Spoon half of batter into prepared pan, spreading with an offset spatula. Sprinkle with half of Irish Whiskey Streusel and remaining 1 tablespoon (6 grams) espresso powder. Top with remaining batter, gently spreading with an offset spatula and making sure streusel doesn't blend with batter too much. Crumble remaining Irish Whiskey Streusel over batter, squeezing to form larger clumps.
5. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool completely in pan. Garnish with Espresso Sugar, if desired. Store in an airtight container for up to 3 days.

Espresso Sugar

Make it: In the work bowl of a food processor, place 1 cup (200 grams) granulated sugar and 1 tablespoon (6 grams) espresso powder. Process until combined and uniform in color.

Irish Whiskey Streusel

Makes 3 cups

- 1¾ cups (219 grams) all-purpose flour
- 1 cup (220 grams) firmly packed light brown sugar
- 2 teaspoons (4 grams) espresso powder
- 1¼ teaspoons (2.5 grams) ground cinnamon
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup plus 2 tablespoons (141 grams) cold unsalted butter, cubed
- 1 tablespoon (15 grams) Irish whiskey

1. In the work bowl of a food processor, place flour, brown sugar, espresso powder, cinnamon, and salt; pulse until combined. Add cold butter and whiskey, and pulse until pea-size clumps of streusel form, about 10 times. Refrigerate until ready to use.

BANANA RUM COFFEE CAKE

Makes 1 (9-inch) cake

Cream cheese, chunks of mashed banana, and gold rum lend a mellow bite to this lightly boozy coffee cake twist on banana nut bread.

- **8 ounces (225 grams) cream cheese, softened**
- **½ cup (113 grams) unsalted butter, softened**
- **1¼ cups (275 grams) firmly packed light brown sugar**
- **1 large egg (50 grams)**
- **3 tablespoons (45 grams) gold rum**
- **2½ cups (313 grams) all-purpose flour**
- **2 teaspoons (10 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¾ cup (171 grams) mashed banana**
- **Pecan Streusel (recipe follows)**

1. Preheat oven to 350°F (180°C). Line a 9-inch square baking pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until combined. Add brown sugar, and beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well. Beat in rum.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to cream cheese mixture alternately with mashed banana, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pan, smoothing top. Top with Pecan Streusel.
4. Bake until a wooden pick inserted in center comes out clean, about 55 minutes, loosely covering with foil during last 15 minutes of baking to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

Pecan Streusel

Makes about 1¼ cups

- **½ cup (63 grams) all-purpose flour**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **2 tablespoons (24 grams) granulated sugar**
- **½ teaspoon (1 gram) ground cinnamon**
- **¼ teaspoon kosher salt**
- **2 tablespoons (28 grams) unsalted butter, softened**
- **1 tablespoon (15 grams) gold rum**
- **½ cup (57 grams) chopped pecans**

1. In a medium bowl, whisk together flour, sugars, cinnamon, and salt. Add butter and rum, and using your fingertips, mix until crumbly and desired consistency is reached. Stir in pecans. Refrigerate until ready to use.

BLUEBERRY SOUR CREAM COFFEE CAKE

Makes 1 (9-inch) cake

This endlessly customizable classic comes together in a flash. The warm notes of vanilla complement the subtle tanginess from the sour cream beautifully in the irresistibly tender crumb. We finish it off with plump blueberries folded into the batter and sprinkled on top with an almond-cinnamon streusel.

1 cup (200 grams) granulated sugar
½ cup (113 grams) unsalted butter, melted
2 large eggs (100 grams)
2 teaspoons (8 grams) vanilla extract
1½ cups (188 grams) all-purpose flour
1½ teaspoons (7.5 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
½ cup (120 grams) sour cream
¼ cup (60 grams) whole milk
1 cup (148 grams) fresh blueberries, divided
Almond Streusel (recipe follows)
Sour Cream Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour.
2. In a medium bowl, whisk together sugar, melted butter, eggs, and vanilla.
3. In another medium bowl, whisk together flour, baking powder, and salt. Whisk flour mixture into butter mixture. Add sour cream and milk, whisking just until combined. Fold ½ cup (74 grams) blueberries into batter. Pour into prepared pan, smoothing top with an offset spatula. Sprinkle with remaining ½ cup (74 grams) blueberries followed by Almond Streusel.
4. Bake for 30 minutes, then loosely tent with foil. Bake an additional 15 to 20 minutes. Let cool in pan for 15 minutes. Remove from pan, and drizzle with Sour Cream Glaze. Serve warm or at room temperature.

Almond Streusel

Makes about 1 cup

½ cup (63 grams) all-purpose flour
¼ cup (50 grams) granulated sugar
½ teaspoon (1 gram) ground cinnamon
¼ teaspoon kosher salt
½ cup (57 grams) sliced almonds
3 tablespoons (42 grams) unsalted butter, melted

1. In a medium bowl, stir together flour, sugar, cinnamon, and salt. Stir in almonds. Add melted butter, stirring until mixture is crumbly. Crumble with your fingertips until desired consistency is reached.

Sour Cream Glaze

Makes about ½ cup

1 cup (120 grams) confectioners' sugar
2 tablespoons (30 grams) sour cream
1 tablespoon (15 grams) whole milk
½ teaspoon (2 grams) vanilla extract

1. In a small bowl, whisk together all ingredients until smooth.

cover recipe

APPLE CRUMB CAKE WITH CRÈME FRAÎCHE GLAZE

Makes 1 (8-inch) cake

Filled with layers of roasted apples and topped off with an Orange-Cinnamon Streusel and tangy glaze, this crumb cake is sweet to the core. We used Honeycrisp apples for their sweet-tart flavor, but if you can't find Honeycrisps, any other bright baking apple, like Granny Smith or Braeburn, will do.

- **3 cups (300 grams) thinly sliced Honeycrisp apples**
- **1 cup (200 grams) plus 2 tablespoons (24 grams) granulated sugar, divided**
- **1½ teaspoons (3 grams) ground cinnamon**
- **1½ cups (188 grams) all-purpose flour**
- **1½ teaspoons (7.5 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ cup (113 grams) unsalted butter, melted**
- **2 large eggs (100 grams), room temperature**
- **¼ cup (60 grams) crème fraîche, room temperature**
- **1½ teaspoons (6 grams) vanilla extract**
- **⅛ teaspoon almond extract**
- **Orange-Cinnamon Streusel (recipe follows)**
- **Crème Fraîche Glaze (recipe follows)**

1. Preheat oven to 400°F (200°C). Line a rimmed baking sheet with parchment paper. Spray an 8-inch light-colored springform pan with cooking spray; line bottom and sides of springform pan with parchment paper.
2. In a large bowl, toss together apples, 2 tablespoons (24 grams) sugar, and cinnamon. Let stand for 20 minutes. Pat apples dry; reserve 23 slices. Cut remaining slices crosswise into ½-inch pieces; spread on prepared baking sheet.
3. Bake apple pieces until tender, 10 to 12 minutes. Let cool on pan for 20 minutes. Reduce oven temperature to 350°F (180°C).
4. In a large bowl, whisk together flour, baking powder, salt, and remaining 1 cup (200 grams) sugar. Make a well in center of flour mixture; add melted butter, eggs, crème fraîche, and extracts, whisking just until combined and stopping to scrape sides of bowl.
5. Spread half of batter in prepared springform pan. Place roasted apple pieces on batter, leaving a ¼-inch border around edges. Spread remaining batter over apples. Arrange reserved 23 apple slices in fans of 3 or 4 on top of batter as desired. Top with Orange-Cinnamon Streusel, letting apples peek through.
6. Bake until golden brown and a wooden pick inserted in center comes out with just a few moist crumbs, 55 minutes to 1 hour and 5 minutes, covering with foil after 30 minutes of baking to prevent excess browning. Let cool in pan for 5 minutes. Run a knife around edges of cake. Remove from pan, and let cool completely on a wire rack. Drizzle Crème Fraîche Glaze onto cooled cake before serving.

Orange-Cinnamon Streusel

Makes ⅔ cup

- **3 tablespoons (42 grams) firmly packed light brown sugar**
- **2 tablespoons (24 grams) granulated sugar**
- **½ teaspoon orange zest**
- **¼ teaspoon kosher salt**
- **¼ teaspoon ground cinnamon**
- **¼ cup (57 grams) unsalted butter, melted**
- **⅔ cup (83 grams) all-purpose flour**

1. In a medium bowl, whisk together sugars, orange zest, salt, and cinnamon. Stir in melted butter; fold in flour just until combined. Use immediately, or refrigerate for up to 5 days.

Crème Fraîche Glaze

Makes ½ cup

- **1 cup (120 grams) confectioners' sugar**
- **2 tablespoons (30 grams) crème fraîche**
- **1 tablespoon (15 grams) fresh orange juice**

1. In a small bowl, stir together all ingredients until smooth. Use immediately.

chocolate, caramel & cream
CAKES

PACKED WITH COCOA, PILED HIGH WITH CREAMY FROSTING, OR DRIZZLED WITH CARAMEL, THESE CAKES WILL BE THERE FOR YOU WHEN ONLY DECADENCE WILL DO. DIVE INTO A STIR-TOGETHER CHOCOLATE CAKE, OUR CANNOLI-INSPIRED SHEET CAKE, OR A CLASSIC GOOEY BUTTER CAKE FOR A MOMENT OF PURE INDULGENCE.

TARTE TROPÉZIENNE

Makes 1 (11-inch) cake

A generous swoop of rich Crème Diplomat rests between two layers of buttery brioche, and a sprinkling of pearl sugar provides the slightest delicate crunch on top.

- **⅓ cup (80 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- **1 tablespoon (9 grams) active dry yeast**
- **2¼ cups (281 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **3 large eggs (150 grams), divided**
- **1 tablespoon (15 grams) dark rum**
- **1 teaspoon (4 grams) vanilla extract**
- **½ teaspoon (1.5 grams) kosher salt**
- **7 tablespoons (98 grams) unsalted butter, cubed and softened**
- **1 teaspoon (5 grams) water**
- **Sugar Topping (recipe follows)**
- **Crème Diplomat (recipe follows)**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine warm milk and yeast; let stand for 2 minutes.
2. In a medium bowl, whisk together flour and sugar. Add flour mixture to yeast mixture, and beat at low speed until combined and shaggy, about 3 minutes. Add 2 eggs (100 grams), one at a time, beating well after each addition. Beat in rum, vanilla, and salt. Increase mixer speed to medium, and beat until dough forms a smooth ball, 5 to 8 minutes. Increase mixer speed to medium-high. Add butter, a few cubes at a time, beating until dough forms a ball around paddle, 8 to 10 minutes.
3. Shape dough into a ball, and transfer to a medium bowl. Cover tightly with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) until doubled in size, 2 to 3 hours.
4. Press down dough, and reshape into a ball. Cover bowl with plastic wrap, and freeze for 30 minutes. Refrigerate for at least 2 hours or up to 2 days.
5. Line a baking sheet with parchment paper.
6. Turn out dough onto a lightly floured surface, and gently pat down. Lightly flour top of dough, and roll into a 9-inch circle. Transfer to prepared pan. Cover lightly with plastic wrap, and let rest in a warm, draft-free place (75°F/24°C) for 1 hour.
7. Preheat oven to 400°F (200°C).
8. In a small bowl, whisk together 1 teaspoon (5 grams) water and remaining 1 egg (50 grams). Lightly brush dough with egg wash, and sprinkle with Sugar Topping. Transfer to oven, and immediately reduce oven temperature to 350°F (180°C).
9. Bake until golden brown, 20 to 25 minutes, rotating pan after 10 minutes. Let cool completely on a wire rack.
Using a serrated knife, cut brioche in half horizontally. Spread Crème Diplomat on bottom layer, and gently cover with top layer. Refrigerate for at least 1 hour or for up to 8 hours. Serve cold.

Sugar Topping

Makes about ½ cup

- **2 tablespoons (16 grams) all-purpose flour**
- **2 tablespoons (12 grams) almond meal**
- **1 tablespoon (8 grams) Swedish pearl sugar**
- **1 tablespoon (14 grams) firmly packed light brown sugar**
- **1 tablespoon (12 grams) turbinado sugar**
- **1 tablespoon (14 grams) unsalted butter, cubed**

1. In a medium bowl, stir together flour, almond meal, and sugars. Using your hands, work in butter until mixture is crumbly. Refrigerate for up to 1 week.

Crème Diplomat

Makes about 2½ cups

- **1½ cups (360 grams) whole milk**
- **4 large egg yolks (74 grams)**
- **½ cup (100 grams) granulated sugar**
- **¼ cup (32 grams) cornstarch**
- **¼ teaspoon kosher salt**
- **1 tablespoon (15 grams) orange blossom water**
- **2 teaspoons (10 grams) dark rum**
- **6 tablespoons (84 grams) unsalted butter, cubed and softened**
- **¼ cup (60 grams) heavy whipping cream**

1. In a medium saucepan, bring milk to a boil over medium heat.
2. In a medium bowl, whisk together egg yolks, sugar, cornstarch, and salt. Pour half of hot milk into egg yolk mixture, whisking constantly. Pour egg yolk mixture into remaining hot milk in saucepan; cook, whisking constantly, until thickened, 2 to 3 minutes.
3. Pour pastry cream into a medium bowl. Add orange blossom water and rum. Let cool for 10 minutes. Add butter; whisk to combine. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming, and refrigerate for at least 2 hours or for up to 3 days.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat heavy cream at high speed until stiff peaks form, 1 to 2 minutes. Remove pastry cream from refrigerator, and whisk by hand to loosen. Gently fold half of whipped cream into pastry cream until combined. Fold in remaining whipped cream. Use immediately.

SOUR CREAM MAPLE CAKE WITH MAPLE BUTTERCREAM FROSTING

Makes 1 (9-inch) cake

Recipe by Kevin Masse

Nothing is as comforting as maple syrup-drenched pancakes. Like a short stack with frosting, this cake has all the flavors of pancakes, baked up golden brown. The cake itself gets a hefty dose of maple syrup, giving it warm notes perfect for cozy afternoons. The best part about this recipe? It comes together quickly in one bowl.

2¾ cups (344 grams) all-purpose flour
1 teaspoon (5 grams) baking powder
1 teaspoon (5 grams) baking soda
½ teaspoon (2 grams) kosher salt
1 cup (295 grams) dark-grade pure maple syrup, plus more for drizzling
½ cup (112 grams) canola oil
½ cup (120 grams) whole milk, room temperature
2 large eggs (100 grams), room temperature and lightly beaten
¼ cup (50 grams) granulated sugar
¼ cup (55 grams) firmly packed light brown sugar
¼ cup (60 grams) sour cream, room temperature
1 teaspoon (4 grams) vanilla extract
Maple Buttercream Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch square baking pan. Line pan with parchment paper, letting excess extend over sides of pan; butter and flour parchment.
2. In a large bowl, whisk together flour, baking powder, baking soda, and salt. Add maple syrup, oil, milk, eggs, sugars, sour cream, and vanilla, and stir with a rubber spatula just until combined and no streaks of flour remain. (There will be some lumps in batter; this is OK.) Pour batter into prepared pan. Tap pan on counter 8 times to release air bubbles.
3. Bake until deep golden and a wooden pick inserted in center comes out clean, 35 to 40 minutes, covering with foil after 20 minutes of baking to prevent excess browning. Let cool in pan for 5 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Spread Maple Buttercream Frosting onto cooled cake. Drizzle with maple syrup.

Maple Buttercream Frosting

Makes about 1½ cups

½ cup (113 grams) unsalted butter, softened
2 cups (240 grams) confectioners' sugar
3 tablespoons (45 grams) sour cream, room temperature
2 tablespoons (42 grams) dark-grade pure maple syrup
½ teaspoon (1.5 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, about 3 minutes. Gradually add confectioners' sugar, beating until combined. Add sour cream, maple syrup, and salt, and beat at medium-high speed until smooth, 1 to 2 minutes. (Do not overbeat.) Use immediately.

CHOCOLATE OLIVE OIL CAKE

Makes 1 (9-inch) cake

A grown-up chocolate cake, this olive oil stir-together batter has sophisticated cocoa notes complemented by a dark ganache frosting.

- ⅔ cup (50 grams) Dutch process cocoa powder, sifted
- ½ cup (120 grams) boiling water
- 1 cup (200 grams) granulated sugar
- 1 cup (220 grams) firmly packed light brown sugar
- ¾ cup (168 grams) extra-virgin olive oil
- 3 large eggs (150 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (250 grams) all-purpose flour
- 1¼ teaspoons (6.25 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- Whipped Ganache (recipe follows)

1. Preheat oven to 350°F (180°C). Line bottom of a 9-inch springform pan with parchment paper; butter sides of pan.
2. In a small bowl, whisk together cocoa and ½ cup (120 grams) boiling water. Let cool slightly.
3. In a large bowl, whisk together sugars, oil, eggs, and vanilla until well combined.
4. In a medium bowl, whisk together flour, baking powder, and salt. Gradually add flour mixture to sugar mixture alternately with cocoa mixture, beginning and ending with flour mixture, whisking just until combined after each addition. (Batter will be thin.) Pour batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out with just a few moist crumbs, 45 to 50 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Top with Whipped Ganache. Serve immediately. Cover and refrigerate for up to 3 days.

Whipped Ganache

Makes about 2½ cups

- 10.5 ounces (315 grams) 60% cacao bittersweet chocolate, chopped
- 1¼ cups (300 grams) heavy whipping cream
- 2 tablespoons (28 grams) unsalted butter, softened
- 1 teaspoon (4 grams) vanilla extract

1. In a large heatproof bowl, place chopped chocolate.
2. In a small saucepan, heat cream over medium-low heat just until bubbles form around edges of pan. (Do not boil.) Pour half of hot cream over chocolate; let stand for 30 seconds. Starting in center of bowl, slowly stir with a rubber spatula until combined. Add remaining hot cream, and slowly stir to combine. Add butter and vanilla, stirring until fully combined. Refrigerate until thickened, about 30 minutes.
3. Transfer ganache to the bowl of a stand mixer fitted with the whisk attachment. Beat at low speed until it lightens in color. Increase mixer speed to medium, and beat until ganache thickens and holds stiff peaks. (If texture starts to look granular, you've overwhipped.) Use immediately.

CANNOLI SHEET CAKE

Makes 1 (13x9-inch) cake

Studded with dark chocolate chunks and topped with an ethereal ricotta frosting, this sheet cake is a delicate, soft take on the crunchy Italian classic.

- 1¾ cups (385 grams) firmly packed light brown sugar
- ¾ cup (170 grams) unsalted butter, melted
- 3 large eggs (150 grams)
- 1 tablespoon (13 grams) vanilla extract
- 3 cups (375 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- 1½ cups (360 grams) whole buttermilk
- 1 cup (170 grams) chopped 60% cacao bittersweet chocolate
- Whipped Ricotta Icing (recipe follows)
- Garnish: chopped chocolate, chopped pistachios

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, stir together brown sugar and melted butter until combined. Add eggs and vanilla, stirring until well combined.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Gradually add flour mixture to sugar mixture alternately with buttermilk, beginning and ending with flour mixture, stirring just until combined after each addition. Fold in chocolate. Pour batter into prepared pan, smoothing top with an offset spatula.
4. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Top with Whipped Ricotta Icing. Garnish with chocolate and pistachios, if desired. Cover and refrigerate until ready to serve.

Whipped Ricotta Icing

Makes about 6 cups

- ¾ cup (169 grams) whole-milk ricotta cheese*
- 2 ounces (55 grams) cream cheese, softened
- 1 tablespoon (15 grams) fresh orange juice
- ½ teaspoon (2 grams) vanilla extract
- ¼ teaspoon kosher salt
- 2 cups (240 grams) confectioners' sugar
- 2 cups (480 grams) heavy whipping cream

1. In the work bowl of a food processor, pulse together ricotta, cream cheese, orange juice, vanilla, and salt until completely smooth, about 1 minute. Transfer to a large bowl; whisk in confectioners' sugar.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at medium-high speed until stiff peaks form. Fold whipped cream into ricotta mixture in three additions. Use immediately, or cover and refrigerate until ready to use.

**It is important to use a high-quality ricotta cheese so it won't break when creating the icing. We used Polly-O, available at local grocery stores.*

TARTA DE SANTIAGO

Makes 1 (8-inch) cake

This delicately sweet, slightly eggy cake has been a Spanish favorite for centuries, and with subtle notes of orange and almond permeating throughout, you'll understand why. Be sure to pair it with a generous scoop of dulce de leche for optimal enjoyment.

6 large eggs (300 grams)
1¼ cups (250 grams) granulated sugar
2½ cups (240 grams) blanched almond flour
3 tablespoons (9 grams) orange zest (about 1 orange)
½ teaspoon (1.5 grams) kosher salt
Confectioners' sugar (optional)
Dulce de leche, for serving

1. Preheat oven to 350°F (180°C). Line bottom of an 8-inch round cake pan with parchment paper.
2. In a large bowl, whisk together eggs and sugar. Add flour, orange zest, and salt, whisking until well combined. Pour batter into prepared pan.
3. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Place a cross stencil in center of cake, and dust cake with confectioners' sugar (if using). Remove stencil, and serve immediately. Serve with dulce de leche.

Note: *Adorn your cake with the signature cross of St. James! We make it easy for you with a printable PDF stencil, available to download at* bakefromscratch.com/crossstencil.

MISSISSIPPI MUD CAKE

Makes 1 (18x13-inch) cake

Inspired by the dark waters of the mighty Mississippi River, this dense sheet cake, with pecans, marshmallows, and a gooey Chocolate Glaze, reminds us that down South, it's all about the restorative value of chocolate.

- **1½ cups (188 grams) all-purpose flour**
- **1 cup (200 grams) granulated sugar**
- **1 cup (220 grams) firmly packed light brown sugar**
- **½ cup (43 grams) unsweetened cocoa powder**
- **½ teaspoon (2.5 grams) baking soda**
- **½ teaspoon kosher salt, divided**
- **1 cup (227 grams) plus 1 tablespoon (14 grams) unsalted butter, melted and divided**
- **4 large eggs (200 grams), lightly beaten**
- **1 teaspoon (4 grams) vanilla extract**
- **1 (10-ounce) package (283 grams) miniature marshmallows**
- **1 cup (113 grams) chopped pecans**
- **Chocolate Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Butter and flour a rimmed half sheet pan.

2. In a large bowl, whisk together flour, sugars, cocoa, baking soda, and ¼ teaspoon salt. Add 1 cup (227 grams) melted butter, eggs, and vanilla, stirring until combined. Spoon batter into prepared pan, spreading to edges.

3. Bake until a wooden pick inserted in center comes out clean, about 20 minutes. Sprinkle with marshmallows, and bake until marshmallows are softened, about 5 minutes more.

4. In a medium skillet, combine pecans, remaining 1 tablespoon (14 grams) melted butter, and remaining ¼ teaspoon salt. Cook over medium heat, stirring occasionally, until pecans are toasted, about 8 minutes. Sprinkle toasted pecans over marshmallows; drizzle with Chocolate Glaze. Serve warm or at room temperature.

Chocolate Glaze

Makes about 1 cup

- **¼ cup (21 grams) unsweetened cocoa powder**
- **¼ cup (60 grams) whole milk**
- **¼ cup (57 grams) unsalted butter**
- **⅛ teaspoon kosher salt**
- **2 cups (240 grams) confectioners' sugar**
- **1 teaspoon (4 grams) vanilla extract**

1. In a medium saucepan, bring cocoa, milk, butter, and salt to a simmer over medium heat, whisking constantly. Remove from heat; whisk in confectioners' sugar and vanilla. Use immediately.

COFFEE TRES LECHES CAKES

Makes 3 (5½x3½-inch) cakes

In this coffee-laced take on a Latin American favorite, luscious mini pound cakes get soaked in the classic trinity of milks, with shots of espresso and coffee liqueur added in for good measure. Topped with meringue and a sticky coffee syrup drizzle, this cake offers custard-like texture with oodles of coffee flavor.

- **5 large eggs (250 grams), room temperature**
- **¾ cup (150 grams) granulated sugar**
- **1 teaspoon (4 grams) vanilla extract**
- **½ cup (113 grams) unsalted butter, melted and cooled**
- **1½ cups (188 grams) all-purpose flour**
- **1 teaspoon (5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (120 grams) sweetened condensed milk**
- **½ cup (120 grams) evaporated milk**
- **¼ cup (60 grams) heavy whipping cream**
- **¼ cup (60 grams) brewed espresso, chilled**
- **3 tablespoons (45 grams) coffee liqueur***
- **Meringue Topping (recipe follows)**
- **Coffee syrup*, to serve**

1. Preheat oven to 350°F (180°C). Butter and flour 3 (5½x3½-inch) loaf pans. (See Note.)
2. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs, sugar, and vanilla at medium-high speed until thick, pale, and doubled in volume, about 5 minutes. Reduce mixer speed to medium. Add melted butter in a slow, steady stream until combined. (It's important to add the butter very slowly. If added quickly, the air whipped into the egg mixture will deflate.)
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to egg mixture, beating just until combined. Divide batter among prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes.
5. Meanwhile, in a liquid-measuring cup, whisk together condensed milk, evaporated milk, cream, espresso, and liqueur until well combined.
6. Remove cakes from oven; using a wooden skewer, immediately poke holes about ¼ inch apart into cakes, piercing through to bottom. Immediately pour ¼ cup milk mixture over each cake, allowing mixture to soak into cakes. Divide remaining milk mixture among cakes. Let cool in pans for 1 hour. Wrap pans in plastic wrap, and refrigerate until ready to serve.
7. Just before serving, use a small offset spatula to loosen cakes from sides of pans; remove from pans. Using a serrated knife, remove rounded tops from cakes. Place Meringue Topping in a piping bag fitted with a jumbo rose tip. (See Note.) Starting at short end of each cake, hold piping bag vertically, and pipe in a zigzag motion down length of cake. Using a kitchen torch, lightly brown Meringue Topping. Serve with coffee syrup.

Note: *We used Williams Sonoma Goldtouch Nonstick Mini Loaf Pans, available at* williams-sonoma.com, *and Wilton #127D Giant Rose Petal Decorating Tip, available at* amazon.com.

We used Kahlúa and Dave's Coffee Syrup in Vanilla.

Meringue Topping

Makes about 3 cups

- **½ cup (100 grams) granulated sugar**
- **¼ cup (60 grams) water**
- **2 large egg whites (60 grams), room temperature**
- **¼ teaspoon cream of tartar**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (2 grams) vanilla extract**
- **½ teaspoon (2 grams) coffee extract**

1. In a small saucepan, bring sugar and ¼ cup (60 grams) water to a boil over medium-high heat, stirring until sugar is dissolved. Cook until a candy thermometer registers 248°F (120°C).
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at medium speed until soft peaks form.
3. With mixer on high speed, add hot sugar syrup to egg white mixture in a slow, steady stream, being careful not to hit sides of bowl. Beat until smooth, glossy peaks form, about 3 minutes. Fold in salt and extracts. Use immediately.

TWICE-BAKED MERINGUE CAKE

Makes 1 (9-inch) cake

A textural masterpiece, this twice-baked treat combines white cake with an airy Vanilla Meringue. The moist cake and crunchy meringue need to be baked separately due to different baking times, so we baked the cake first, topped it with meringue, and baked a second time. Our Brown Sugar Rum Sauce poured over the meringue after baking brings buttery, boozy flavor to round out the dessert.

- **½ cup (113 grams) unsalted butter, softened**
- **1 cup plus 2 tablespoons (224 grams) granulated sugar**
- **1¾ cups (219 grams) cake flour**
- **2 teaspoons (10 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (120 grams) whole milk, room temperature**
- **3 tablespoons (45 grams) dark spiced rum**
- **4 large egg whites (120 grams), room temperature**
- **Vanilla Meringue (recipe follows)**
- **Brown Sugar Rum Sauce (recipe follows)**

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch springform pan. (See PRO TIP.)
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl.
3. In a medium bowl, sift together flour, baking powder, and salt. In a small bowl, combine milk and rum. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Transfer batter to a large bowl; set aside.
4. Clean bowl of stand mixer. Using the whisk attachment, beat egg whites at high speed until stiff peaks form, about 2 minutes. Gently fold half of egg whites into batter. Fold in remaining egg whites. Pour batter into prepared pan, smoothing top if necessary.
5. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan for 15 minutes. (You do not want the cake to cool completely. If completely cool, it will affect the bake time for the meringue.) Run a knife around edges of pan. Open pan, and place strips of parchment paper around cake, letting an excess of 2½ inches extend up sides. Close pan back around cake.
6. Spoon about one-third of Vanilla Meringue on top of cake. (You want to handle the meringue as little as possible, so this does not need to be a measured amount.) Spread into an even layer, leaving about a ¼-inch border between meringue layer and cake pan. (If there is too much meringue pushed to outside edge, the meringue may collapse when out of the oven.) Spoon remaining Vanilla Meringue in center of cake, and gently spread around center of cake so there is less meringue on outside edge. Loosely cover with foil. Return cake to oven, and immediately reduce oven temperature to 325°F (170°C).
7. Bake for 15 minutes. Reduce oven temperature to 300°F (150°C), and bake until meringue is dry to the touch, 30 to 35 minutes more. Let cool completely in pan. Serve with Brown Sugar Rum Sauce.

PRO TIP
To ensure our cake came out perfectly flat, we insulated the outside of the cake pan with oven-safe cake strips, available in the baking aisle of your local grocery store or online. (We used Wilton Bake-Even Strips, available at *amazon.com*.) Soak strips in a bowl of ice water for 5 minutes, and then remove excess water but do not wring it out. Wrap strips around pan. We used 2 strips to cover height of pan. This is not necessary for the recipe to work, but it makes a prettier final product.

Vanilla Meringue

Makes about 3 cups

- **3 large egg whites (90 grams), room temperature**
- **¾ cup (150 grams) granulated sugar**
- **¾ teaspoon (3.75 grams) apple cider vinegar**
- **¼ teaspoon (1 gram) vanilla extract**
- **2 teaspoons (6 grams) cornstarch**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at high speed until stiff peaks form, about 2 minutes. Add sugar, 1 tablespoon (12 grams) at a time, beating for 30 seconds after each addition. Scrape sides of bowl, and beat until sugar is dissolved, 7 to 8 minutes. (To test meringue for doneness, rub a small amount between two fingers; if you feel any sugar granules, it is not ready. It should feel completely smooth.) Add vinegar and vanilla, beating until combined. Sift cornstarch over meringue mixture, and beat until combined. Use immediately.

Brown Sugar Rum Sauce

Makes about ¾ cup

- **¼ cup (57 grams) unsalted butter**
- **½ cup (110 grams) firmly packed light brown sugar**
- **¼ teaspoon kosher salt**
- **¼ cup (60 grams) heavy whipping cream**
- **1 tablespoon (15 grams) dark spiced rum**
- **1 teaspoon (4 grams) vanilla extract**

1. In a small saucepan, melt butter over medium heat. Whisk in brown sugar and salt. Add cream, rum, and vanilla, and bring to a boil. Cook, stirring constantly, for 3 minutes. Remove from heat, and let cool to room temperature.

ST. LOUIS GOOEY BUTTER CAKE

Makes 1 (13x9-inch) cake

For this butter cake, we opted for a yeasted base (as a nod to its German kuchen beginnings) and a butter-rich filling (because we're staunchly pro butter). For a twist and a boost of warm nutty flavor, we added browned butter to the mix. The result is a custard cake that'll remind you of Old-World decadence and new-world innovation, just like the original.

- **¾ cup (170 grams) plus 6 tablespoons (84 grams) unsalted butter, softened and divided**
- **5 tablespoons (75 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- **2 teaspoons (6 grams) active dry yeast**
- **1½ cups (300 grams) plus 3 tablespoons (36 grams) plus ¼ teaspoon (1 gram) granulated sugar, divided**
- **1½ teaspoons (4.5 grams) kosher salt, divided**
- **3 cups (375 grams) all-purpose flour, divided**
- **2 large eggs (100 grams), room temperature and divided**
- **3½ teaspoons (14 grams) vanilla extract, divided**
- **3 tablespoons (63 grams) light corn syrup**
- **2 tablespoons (30 grams) water**
- **Garnish: confectioners' sugar**

1. In a medium stainless steel skillet, melt ¾ cup (170 grams) butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, 7 to 11 minutes. Transfer to a medium bowl; refrigerate just until firm, 1 to 1½ hours. Let stand at room temperature until ready to use.

2. Butter a 13x9-inch baking pan; line pan with parchment paper, letting excess extend over sides of pan.

3. In a small bowl, stir together warm milk, yeast, and ¼ teaspoon (1 gram) granulated sugar. Let stand until mixture is foamy, about 5 minutes.

4. In the bowl of a stand mixer fitted with the paddle attachment, beat 3 tablespoons (36 grams) granulated sugar, 1 teaspoon (3 grams) salt, and remaining 6 tablespoons (84 grams) butter at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add yeast mixture, 1¾ cups (219 grams) flour, 1 egg (50 grams), and ½ teaspoon (2 grams) vanilla; beat at low speed just until combined, 30 seconds to 1 minute, stopping to scrape sides of bowl. Increase mixer speed to medium, and beat until dough is well combined and elastic, 4 to 5 minutes, stopping to scrape sides of bowl. (Dough will be tacky but should not stick to hands.) Press dough into prepared pan in a thin layer. Cover loosely with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 2 hours.

5. Preheat oven to 350°F (180°C).

6. Clean bowl of stand mixer and paddle attachment. Add browned butter, remaining 1½ cups (300 grams) granulated sugar, and remaining ½ teaspoon (1.5 grams) salt; beat at low speed just until combined. Increase mixer speed to medium, and beat until fluffy, 4 to 5 minutes, stopping to scrape sides of bowl. Beat in remaining 1 egg (50 grams); scrape sides of bowl.

7. In a small bowl, whisk together corn syrup, 2 tablespoons (30 grams) water, and remaining 3 teaspoons (12 grams) vanilla. With mixer on low speed, gradually add remaining 1¼ cups (156 grams) flour to butter mixture alternately with corn syrup mixture, beginning and ending with flour, beating just until combined after each addition and stopping to scrape sides of bowl. Spread batter onto dough in pan.

8. Bake until top is set and edges are golden brown, 25 to 35 minutes. (Center should still seem soft and jiggly and look lighter than golden-brown edges.) Let cool completely in pan. Using excess parchment as handles, remove from pan; garnish with confectioners' sugar, if desired.

REINE DE SABA CAKE WITH GRAND MARNIER WHIPPED CREAM

Makes 1 (8½- or 9-inch) cake

One of Julia Child's favorite desserts, this cake has a biblical namesake, the Queen of Sheba, but is often called "fallen soufflé cake." We infused ours with espresso powder and topped it with clouds of Grand Marnier Whipped Cream.

- ⅓ cup (80 grams) heavy whipping cream
- 2½ teaspoons (5 grams) espresso powder
- 8 ounces (225 grams) 70% cacao bittersweet chocolate, chopped (about 1⅓ cups)
- 1 cup (227 grams) unsalted butter, cubed and softened
- 1 tablespoon (3 grams) orange zest
- 1 teaspoon (3 grams) kosher salt
- ¼ teaspoon (1 gram) almond extract
- 1¼ cups (250 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
- 6 large eggs (300 grams), separated and room temperature
- ½ cup (48 grams) very finely ground almond flour
- ⅓ cup (42 grams) all-purpose flour
- ¼ cup (21 grams) Dutch process cocoa powder (see PRO TIPS)
- ¼ teaspoon cream of tartar
- Grand Marnier Whipped Cream (recipe follows)
- Garnish: sliced toasted almonds, bittersweet chocolate shavings (see Note)

1. Preheat oven to 350°F (180°C). Butter an 8½-inch round copper cake pan*. Line bottom of pan with parchment paper; flour sides of pan.
2. In the top of a double boiler, stir together cream and espresso powder until mostly dissolved. Add chocolate and butter; cook over simmering water, stirring frequently, until melted and smooth, 8 to 12 minutes. Remove from heat; whisk in orange zest, salt, and almond extract.
3. In a large bowl, whisk together 1¼ cups (250 grams) sugar and egg yolks until pale and well combined, 1 to 2 minutes. Gradually whisk in chocolate mixture; scrape sides of bowl.
4. In a medium bowl, whisk together flours and cocoa. Sift flour mixture over chocolate mixture; fold just until combined. (Mixture will be thick.)
5. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at high speed until soft peaks form, 1 to 2 minutes. Gradually add remaining 2 tablespoons (24 grams) sugar, beating until stiff peaks form, 6 to 8 minutes. Fold egg white mixture into chocolate mixture in four additions until well combined. Gently transfer batter to prepared pan; using a small silicone or nylon offset spatula, spread in an even layer.
6. Bake until risen and a wooden pick inserted about 2½ inches from edge comes out with just a few moist crumbs, 35 to 45 minutes. (A wooden pick inserted in center will still come out wet.) Let cool completely in pan. Run a thin silicone offset spatula around edges of pan to loosen.
7. Using a large offset spatula, decoratively swirl Grand Marnier Whipped Cream over cake, leaving a ½-inch border. Garnish with almonds and chocolate shavings, if desired. Serve using a silicone cake server.

**This recipe can also be made in a light-colored 9-inch springform pan.*

Note: *To create chocolate shavings, briefly microwave chocolate bar in 5-second intervals. Use a Y-shaped vegetable peeler to create shavings.*

Grand Marnier Whipped Cream

Makes about 5 cups

- 2½ cups (600 grams) cold heavy whipping cream
- 2½ tablespoons (30 grams) granulated sugar
- 2½ tablespoons (37.5 grams) Grand Marnier

1. In the bowl of a stand mixer fitted with the whisk attachment, beat all ingredients at high speed until medium peaks form. Cover and refrigerate until ready to use.

PRO TIP
Dutch process cocoa powder can look and act differently in baked goods compared to other cocoa varieties. Pay close attention to labels to ensure you pick up the right stuff.

PRO TIP
When removing baked goods from copper pans, use silicone spatulas or wooden spoons. Using sharp metal utensils will scratch through the tin lining and into your lovely copper.

MARBLED PUMPKIN SPICE CHEESECAKE

Makes 1 (9-inch) cake

In this velvety two-tone marvel, creamy cheesecake gets swirled with sweet and spicy pumpkin batter for a dessert packed with flavor. Our gingersnap crust rounds out this recipe with extra crunch and caramelized notes.

30 gingersnap cookies* (210 grams)
1¾ cups (350 grams) granulated sugar, divided
3 tablespoons (42 grams) unsalted butter, melted
32 ounces (900 grams) cream cheese, softened
⅓ cup (80 grams) sour cream, room temperature
2 tablespoons (16 grams) all-purpose flour
2 teaspoons (8 grams) vanilla extract
4 large eggs (200 grams), lightly beaten
1 cup (244 grams) canned pumpkin
2 teaspoons (4 grams) Pumpkin Spice (recipe follows)
Sweetened whipped cream, to serve
Garnish: Pumpkin Spice

1. Preheat oven to 350°F (180°C). Line bottom of a 9-inch springform pan with parchment paper.
2. In the work bowl of a food processor, pulse gingersnap cookies until very finely crushed. Add ¼ cup (50 grams) sugar and melted butter, pulsing until well combined. Press mixture into bottom and ½ inch up sides of prepared pan.
3. Bake for 10 minutes. Let cool slightly on a wire rack. Reduce oven temperature to 325°F (170°C).
4. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and remaining 1½ cups (300 grams) sugar at medium speed until smooth, 2 to 3 minutes. Add sour cream, flour, and vanilla, beating until smooth. Stir in eggs just until combined. Transfer 2 cups batter to a medium bowl; add pumpkin and Pumpkin Spice, stirring just until combined.
5. Pour 2 cups plain batter into prepared crust, smoothing with an offset spatula. Pour 1 cup pumpkin batter in center of plain batter. Using a spoon, dollop both remaining batters randomly onto surface of batter in pan. Using the tip of a knife, swirl batters together. (To get full marbled effect throughout cake, place knife almost to crust when swirling.) Wrap bottom and sides of pan with a large sheet of foil (at least 18 inches wide), shiny side out. Place pan in a large roasting pan. Fill roasting pan with enough boiling water to come 1 inch up sides of springform pan.
6. Bake until center is set but still slightly jiggly, about 1 hour and 45 minutes. Carefully remove springform pan from roasting pan, and let cool completely on a wire rack. Remove foil, and refrigerate overnight. Remove from pan, and serve with sweetened whipped cream. Garnish with Pumpkin Spice, if desired.

**We used Nabisco Ginger Snaps.*

Pumpkin Spice

Makes about ½ cup

¼ cup (24 grams) ground cinnamon
1 tablespoon (6 grams) ground ginger
1 tablespoon (6 grams) ground nutmeg
1½ teaspoons (3 grams) ground allspice
1½ teaspoons (3 grams) ground cloves

1. In a small bowl, whisk together all ingredients. Store in an airtight container for up to 6 months.

CARROT CAKE LOAF

Makes 1 (8½x4½-inch) cake

The veggie-packed classic now comes in the compact form of a loaf cake, complete with an indulgent coat of that signature cream cheese frosting.

- 1 cup (200 grams) granulated sugar
- ½ cup (112 grams) vegetable oil
- 2 large eggs (100 grams)
- 3 tablespoons (45 grams) bourbon
- 1 cup (125 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- 1½ teaspoons (3 grams) ground cinnamon
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (1 gram) ground ginger
- ¼ teaspoon (1.25 grams) baking soda
- ¼ teaspoon ground nutmeg
- 1½ cups (147 grams) shredded carrot (about 3 large carrots)
- ½ cup (57 grams) chopped walnuts
- Cream Cheese Icing (recipe follows)

1. Preheat oven to 350°F (180°C). Line an 8½x4½-inch loaf pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together sugar, oil, and eggs until well combined. Whisk in bourbon.
3. In a medium bowl, whisk together flour, baking powder, cinnamon, salt, ginger, baking soda, and nutmeg. Gradually add flour mixture to sugar mixture, whisking just until combined. Fold in carrot and walnuts. Pour batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Top with Cream Cheese Icing. Cover and refrigerate until ready to serve.

Cream Cheese Icing

Makes about ¾ cup

- 2 ounces (55 grams) cream cheese, softened
- 2 tablespoons (28 grams) unsalted butter, softened
- 1 teaspoon (5 grams) bourbon
- ⅛ teaspoon kosher salt
- 1 cup (120 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until smooth and creamy, about 1 minute. Add bourbon and salt, beating until combined. Reduce mixer speed to low. Gradually add confectioners' sugar, beating until combined. Increase mixer speed to medium, and beat until fluffy, about 1 minute. Use immediately.

bundt & tube CAKES

BOASTING SHOWSTOPPING CURVES AND RIDGES, BUNDT AND TUBE PANS YIELD CAKES PRIMED FOR RICH FLAVORS AND DRAMATIC GLAZES. FROM A BOOZY FRENCH GÂTEAU TO AIRY ANGEL FOOD CAKE, THESE RECIPES CELEBRATE ALL THESE PANS HAVE TO OFFER.

PEAR HONEY ROSEMARY BUNDT CAKE

Makes 1 (10-cup) Bundt cake

We love herbs in sweet baked goods, and the honey and rosemary in this cake impart a delicious earthiness.

- 1 cup (227 grams) plus 2 tablespoons (28 grams) unsalted butter, softened and divided
- 2 cups (256 grams) chopped peeled pear
- 2 teaspoons (1 gram) chopped fresh rosemary
- 1½ cups (300 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract
- 3 large eggs (150 grams)
- 2½ cups (350 grams) all-purpose flour
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- ½ cup (120 grams) whole milk
- ½ cup (170 grams) honey
- Confectioners' sugar, for dusting

1. Preheat oven to 325°F (170°C).
2. In a medium saucepan, melt 2 tablespoons (28 grams) butter over medium heat. Add pear and rosemary; cook, stirring occasionally, until pear is soft. Remove from heat; let cool completely.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar, vanilla, and remaining 1 cup (227 grams) butter at medium speed until fluffy, 4 to 5 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
4. In a medium bowl, whisk together flour, baking soda, and salt. In a small bowl, stir together milk and honey. Gradually add flour mixture to butter mixture alternately with milk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Stir in pear mixture.
5. Spray a 10-cup Bundt pan with baking spray with flour. Spoon batter into prepared pan.
6. Bake until a wooden pick inserted near center comes out with a few moist crumbs, about 1 hour. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely. Just before serving, dust with confectioners' sugar.

BOSTON CREAM CAKE

Makes 1 (10-inch) tube cake

With a rich ganache, pillowy yellow cake, and luscious vanilla cream cheese filling, our tube pan twist on Boston's most famous dessert literally turns this classic upside down. We flipped the cake as it cooled, creating a flat top for our shiny ganache glaze.

- **1 cup (227 grams) unsalted butter, softened**
- **1½ cups (300 grams) granulated sugar**
- **2 large eggs (100 grams), room temperature**
- **3 large egg yolks (56 grams), room temperature**
- **1 tablespoon (13 grams) vanilla extract**
- **2¾ cups (344 grams) all-purpose flour**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **1 cup (240 grams) whole buttermilk, room temperature**
- **Vanilla Filling (recipe follows)**
- **Ganache (recipe follows)**

1. Preheat oven to 350°F (180°C). Butter and flour a 10-inch tube pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs and egg yolks, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon two-thirds of batter (about 3¼ cups [765 grams]) into prepared pan, smoothing top. Spoon Vanilla Filling on top of batter, spreading evenly but ensuring filling does not touch sides of pan. Top with remaining batter, smoothing top.
4. Bake until a wooden pick inserted near center comes out clean, about 55 minutes. Let cool in pan for 20 minutes. Invert cake onto a wire rack, and let cool completely. Just before serving, top with Ganache.

Vanilla Filling

Makes 1¼ cups

- **4 ounces (115 grams) cream cheese, softened**
- **½ cup (100 grams) granulated sugar**
- **¼ cup (57 grams) unsalted butter, softened**
- **1 tablespoon (18 grams) vanilla bean paste**
- **1 teaspoon (4 grams) vanilla extract**
- **2 tablespoons (16 grams) all-purpose flour**
- **¼ teaspoon kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, sugar, butter, vanilla bean paste, and vanilla extract at medium speed until smooth. Add flour and salt, and beat until combined. Use immediately.

Ganache

Makes 1½ cups

- **8 ounces (225 grams) 60% cacao bittersweet chocolate, chopped**
- **¾ cup (180 grams) heavy whipping cream**
- **1 tablespoon (14 grams) unsalted butter, softened**
- **1 teaspoon (4 grams) vanilla extract**

1. In a large heatproof bowl, place chocolate.
2. In a small saucepan, bring cream to a boil over medium-low heat. Pour half of hot cream over chocolate; let stand for 30 seconds. Starting in center of bowl, slowly stir with a rubber spatula until well combined. Add remaining hot cream, and slowly stir to combine. Add butter and vanilla, and stir until well combined. Use immediately.

ANGEL FOOD CAKE

Makes 1 (10-inch) tube cake

As fine and fluffy as cotton, this ring-shaped sponge cake is a recipe for the ages. The ideal pillowy bed for macerated fruit and cream, it's the epitome of sweet, understated perfection.

1½ cups (188 grams) bleached cake flour
2 cups (400 grams) granulated sugar, divided
2 cups (480 grams) egg whites, room temperature (from about 14 large eggs)
1 teaspoon (3 grams) cream of tartar
½ teaspoon (1.5 grams) kosher salt
2 teaspoons (8 grams) vanilla extract

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, sift together flour and 1 cup (200 grams) sugar. Set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until foamy, about 1 minute. Slowly add remaining 1 cup (200 grams) sugar. Increase mixer speed to high; immediately add cream of tartar and salt. Add vanilla, and beat until soft peaks form, about 2 minutes.
4. Transfer egg white mixture to a large bowl. Using a large balloon whisk, fold in flour mixture in four additions just until combined. Gently spread batter into an ungreased 10-inch removable-bottom tube pan. Run a knife through batter to release any air bubbles, and smooth top.
5. Bake until firm to the touch and an instant-read thermometer inserted near center registers 205°F (96°C) to 210°F (99°C), about 40 minutes. Immediately invert pan (onto a bottle if needed; see Note), and let cool completely. Using an offset spatula, loosen cake from sides and bottom of pan. Invert onto a cake plate.

Note: *If your pan doesn't have prongs to support it, rest it on the narrow neck of a full glass bottle, like a wine bottle. You turn the pan upside down to ensure that your freshly baked cake doesn't sink when cooling.*

CITRUS VARIATION
Try the original recipe with a bright kiss of citrus. Substitute 1 tablespoon (15 grams) fresh lemon juice for vanilla extract. Fold in 2 tablespoons (6 grams) lemon zest (about 2 lemons) with last addition of flour mixture.

PRO TIP
To keep from squishing your cake during slicing, be sure to use a serrated knife to cut through cleanly without compressing.

MINI CHOCOLATE ANGEL FOOD CAKES

Makes 6 mini tube cakes

When nothing will do but the rich notes of cocoa, turn to these mini chocolate cakes baked into perfect individual portions. We like to serve these almond-accented treats with Peach Compote and Coconut Whipped Cream (recipes on page 66).

- ½ cup (63 grams) bleached cake flour
- 1 cup (200 grams) granulated sugar, divided
- ⅓ cup plus 1 tablespoon (30 grams) Dutch process cocoa powder
- 1 cup (240 grams) egg whites, room temperature (from about 7 large eggs)
- 1 teaspoon (3 grams) cream of tartar
- ¼ teaspoon kosher salt
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (2 grams) almond extract

1. Preheat oven to 350°F (180°C).
2. In a medium bowl, sift together flour, ½ cup (100 grams) sugar, and cocoa. Set aside.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until foamy, about 30 seconds. Slowly add remaining ½ cup (100 grams) sugar. Increase mixer speed to high; immediately add cream of tartar and salt. Add extracts, and beat until soft peaks form, about 1 minute.
4. Transfer egg white mixture to a large bowl. Using a large balloon whisk, fold in flour mixture in four additions just until combined. Gently spread batter into an ungreased 6-well mini tube pan.
5. Bake until firm to the touch, about 15 minutes. Immediately invert pan (onto bottles if needed; see Note on page 62), and let cool completely. Using an offset spatula, loosen cakes from sides of wells, and invert onto a serving platter.

ANGEL FOOD CAKE ACCOMPANIMENTS

VANILLA MACERATED STRAWBERRIES

Makes about 3 cups

The classic fruit complement to Angel Food Cake (recipe on page 62). What more could you want?

- **3 cups (441 grams) sliced hulled fresh strawberries**
- **2 tablespoons (24 grams) granulated sugar**
- **2 teaspoons (12 grams) vanilla bean paste**
- **1 teaspoon (4 grams) vanilla extract**

1. In a medium bowl, toss together all ingredients. Let stand, stirring occasionally, until sugar is dissolved and a syrup is created, about 20 minutes.

BLUEBERRY BALSAMIC COULIS

Makes about 2¼ cups

For this coulis, fresh blueberries are balanced by the acidic sweetness of balsamic vinegar.

- **2⅔ cups (452 grams) fresh blueberries**
- **½ cup (100 grams) granulated sugar**
- **1 tablespoon (15 grams) fresh lemon juice**
- **2 tablespoons (30 grams) balsamic vinegar**

1. In a medium saucepan, stir together blueberries, sugar, and lemon juice. Cook over medium heat, stirring occasionally, until sugar is dissolved. Gently mash blueberries. Stir in vinegar, and bring to a boil. Remove from heat, and let cool slightly. Transfer to the container of a blender, and blend on low speed until smooth.

PEACH COMPOTE

Makes about 2½ cups

Boozy, nutty, and fruity, this stone fruit stunner will become your new favorite use for amaretto.

- **3⅔ cups (824 grams) sliced fresh peaches (about 6 medium peaches)**
- **⅔ cup (133 grams) granulated sugar**
- **¼ teaspoon kosher salt**
- **¼ cup (60 grams) water**
- **3 tablespoons (45 grams) amaretto**
- **2 tablespoons (30 grams) fresh lemon juice**

1. In a large saucepan, fold together peaches, sugar, and salt until evenly coated. Add ¼ cup (60 grams) water, amaretto, and lemon juice, stirring to combine. Cook over medium heat, stirring frequently, until sugar is dissolved and mixture starts to boil. Cook until liquid is reduced and mixture is thickened to desired consistency, about 18 minutes.

VANILLA CHANTILLY CRÈME

Makes about 2 cups

For old-school finesse, finish off your Angel Food Cake (recipe on page 62) with generous scoops of this cloud-like, vanilla-scented cream.

- **1 cup (240 grams) cold heavy whipping cream**
- **1 teaspoon (6 grams) vanilla bean paste**
- **1 teaspoon (4 grams) vanilla extract**
- **3 tablespoons (21 grams) confectioners' sugar**

1. In the bowl of a stand mixer fitted with the whisk attachment, combine cold cream, vanilla bean paste, and vanilla extract. With mixer on high speed, slowly add confectioners' sugar, beating until stiff peaks form. Cover and refrigerate until ready to serve.

LEMON CURD

Makes about 2½ cups

If you're wanting to up the sunshine level of any dessert, try this velvety citrus curd.

- **4 large eggs (200 grams)**
- **4 large egg yolks (74 grams)**
- **1 cup (200 grams) granulated sugar**
- **2 tablespoons (6 grams) lemon zest**
- **1 cup (240 grams) fresh lemon juice**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (113 grams) unsalted butter, cubed**

1. Place a fine-mesh sieve over a medium bowl; set aside. In another medium bowl, whisk together eggs and egg yolks until well combined; set aside.
2. In a medium saucepan, whisk together sugar, lemon zest and juice, and salt. Cook over medium-low heat until sugar is dissolved and mixture begins to steam. (Do not boil.) Pour lemon mixture into egg mixture in a slow, steady stream, whisking constantly. Return mixture to saucepan. Cook, stirring slowly and constantly in a figure eight motion with a silicone spatula, until curd is thickened and can coat the back of a spoon and an instant-read thermometer registers 175°F (79°C) to 180°F (82°C), 10 to 12 minutes.
3. Press curd through prepared sieve into bowl, discarding solids. Add butter, 1 to 2 cubes at a time, stirring until melted after each addition. Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Refrigerate until well chilled and set, at least 2 hours.

COCONUT WHIPPED CREAM

Makes about 2¾ cups

The rich upper cream of full-fat coconut milk becomes the fluffy base of this tropical topper.

- **1 (13.5-ounce) can (400 grams) full-fat coconut milk**
- **¼ cup (30 grams) confectioners' sugar**
- **1 cup (240 grams) cold heavy whipping cream**

1. Place unshaken can of coconut milk in refrigerator overnight.
2. Open can of coconut milk, and skim solid fat from top and bottom into a small bowl; discard thin coconut liquid.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat coconut cream and confectioners' sugar at high speed until smooth and light, about 2 minutes. Transfer to a small bowl; set aside.
4. In mixer bowl, beat heavy cream at high speed until soft peaks form. Add whipped coconut cream, and beat until stiff peaks form. Cover and refrigerate until ready to use.

MINI COCONUT-PEPPER JELLY CAKES

Makes 6 mini Bundt cakes

These nectarine-studded cakes get sweet heat with a double dose of pepper jelly mixed into the batter and the spiced rum glaze.

- ½ cup (113 grams) unsalted butter, softened
- ⅔ cup (133 grams) granulated sugar
- 3 tablespoons (60 grams) hot pepper jelly
- 1 large egg (50 grams), room temperature
- 1 tablespoon (15 grams) spiced rum*
- 1½ cups (188 grams) cake flour
- ½ teaspoon (2.5 grams) baking powder
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup (60 grams) full-fat coconut milk
- ¼ cup (60 grams) whole buttermilk, room temperature
- ¾ cup (120 grams) diced peeled nectarines
- ½ cup (60 grams) packed sweetened shredded coconut

Rum Pepper Jelly Glaze (recipe follows)

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in pepper jelly. Add egg, beating well. Beat in rum.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. In a small bowl, stir together coconut milk and buttermilk. With mixer on low speed, gradually add flour mixture to butter mixture alternately with coconut milk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Fold in nectarines and coconut.
4. Spray a 6-well mini Bundt pan* with baking spray with flour. Divide batter among prepared wells.
5. Bake until a wooden pick inserted near center comes out clean, about 20 minutes. Let cool in pan for 10 minutes. Invert cakes onto a wire rack, and let cool completely. Place wire rack over a rimmed baking sheet, and brush cakes with warm Rum Pepper Jelly Glaze. Serve immediately.

**We used Pusser's Spiced Rum and Nordic Ware Brilliance Cakelet Pan. Bake time may vary when using a different pan.*

Rum Pepper Jelly Glaze

Makes ½ cup

- ¼ cup (80 grams) hot pepper jelly
- ¼ cup (60 grams) spiced rum

1. In a small saucepan, melt pepper jelly over medium-low heat. Remove from heat; stir in rum. Use immediately.

DARK 'N STORMY BUNDT CAKE

Makes 1 (15-cup) Bundt cake

Inspired by renowned rum company Gosling's signature Dark 'n Stormy cocktail, we gave classic pound cake an island update by mixing dark rum and crystallized ginger into the batter. A luxurious soak in a rum-spiked glaze ensures that the sugar spirit permeates every bite.

- **1½ cups (340 grams) unsalted butter, softened**
- **2¾ cups (550 grams) granulated sugar**
- **7 large eggs (350 grams), room temperature**
- **1 tablespoon (3 grams) lime zest**
- **3½ cups (438 grams) all-purpose flour**
- **1 teaspoon (3 grams) kosher salt**
- **¾ cup (180 grams) whole buttermilk**
- **½ cup (120 grams) dark rum***
- **½ cup (88 grams) chopped crystallized ginger**
- **Dark Rum Glaze (recipe follows)**

1. Preheat oven to 300°F (150°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 6 to 7 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in lime zest.
3. In a medium bowl, sift together flour and salt. In a small bowl, combine buttermilk and rum. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Fold in ginger.
4. Spray a 15-cup Bundt pan* with baking spray with flour. Spoon batter into prepared pan.
5. Bake for 1 hour. Loosely cover with foil, and bake until a wooden pick inserted near center comes out clean, 45 to 55 minutes more. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely. Place wire rack over a rimmed baking sheet, and pour Dark Rum Glaze over cake. Let glaze dry before serving.

**We used Gosling's Black Seal Rum and Nordic Ware Anniversary Pan.*

Dark Rum Glaze

Makes about 1 cup

- **2¼ cups (270 grams) confectioners' sugar**
- **⅓ cup (80 grams) dark rum**

1. In a small bowl, whisk together confectioners' sugar and rum until smooth. Use immediately.

CLASSIC VANILLA POUND CAKE

Makes 1 (10-cup) Bundt cake

You can choose your flavor with this incredibly simple, perfectly sweet pound cake. Go almond, lemon, or vanilla. (See Flavor Variations.)

- **1½ cups (340 grams) unsalted butter, softened**
- **2 cups (400 grams) granulated sugar**
- **6 large eggs (300 grams), room temperature**
- **1 tablespoon (13 grams) vanilla extract**
- **3 cups (375 grams) all-purpose flour**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (2.5 grams) baking powder**
- **1 cup (240 grams) whole milk, room temperature**

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 5 to 7 minutes, stopping to scrape sides of bowl. Reduce mixer speed to low. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, salt, and baking powder. Gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition.
4. Spray a 10-cup Bundt pan* with baking spray with flour. Pour batter into prepared pan. Firmly tap pan on counter to settle batter.
5. Bake until a wooden pick inserted near center comes out clean, about 1 hour. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

**We used Nordic Ware Brilliance Bundt Pan, available at* nordicware.com.

FLAVOR VARIATIONS

Lemon Pound Cake: Substitute 1 tablespoon (3 grams) lemon zest for vanilla extract; add lemon zest with butter and sugar.

Almond Pound Cake: Substitute 1½ teaspoons (6 grams) almond extract for vanilla extract.

BLUEBERRY MUFFIN LOAF

Makes 1 (10-inch) tube cake

To all the blueberry muffin fans, this one's for you. This quick bread-like cake takes the concept of a jumbo muffin one step further. Tangy yogurt highlights the bright flavor of the blueberries while a shower of turbinado and sparkling sugars creates that shimmering, crunchy topcoat signature to a bakery-style muffin.

- 1½ cups (188 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided
- 1½ cups (187 grams) cake flour
- 1½ teaspoons (4.5 grams) kosher salt
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (5 grams) baking soda
- ¾ cup (170 grams) unsalted butter, melted
- ½ cup (100 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- ½ cup (170 grams) maple syrup
- 3 large eggs (150 grams)
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- 1 tablespoon (3 grams) lemon zest (about 1 lemon)
- ½ cup (120 grams) Greek yogurt*
- 1 cup (170 grams) fresh blueberries
- 2 tablespoons (24 grams) turbinado sugar
- 2 tablespoons (24 grams) sparkling sugar

1. Preheat oven to 350°F (180°C). Butter and flour a 10-inch tube pan.
2. In a medium bowl, whisk together 1½ cups (188 grams) all-purpose flour, cake flour, salt, baking powder, and baking soda. Set aside.
3. In a large bowl, whisk together melted butter, granulated sugar, brown sugar, maple syrup, eggs, reserved vanilla bean seeds, and lemon zest. Whisk in yogurt. Add flour mixture to butter mixture, and whisk just until dry ingredients are moistened.
4. In a small bowl, toss together blueberries and remaining 1 tablespoon (8 grams) all-purpose flour. Fold blueberries into batter. Spoon batter into prepared pan. Top with turbinado sugar and sparkling sugar.
5. Bake until a wooden pick inserted near center comes out clean, 50 to 55 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 15 minutes. Serve warm or at room temperature.

**We used Fage Total 5% Greek Yogurt.*

VANILLA SAVARIN

Makes 1 (10-cup) Bundt cake

This Old-World French dessert is a delicious fusion of buttery cake and yeasted bread. Though it's traditionally soaked in orange liqueur, we soaked our cake in a blend of vanilla syrup and spiced rum and piled the center high with Spiced Vanilla Chantilly Crème for an island twist.

- **¼ cup (50 grams) granulated sugar**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **2⅔ cups (333 grams) all-purpose flour**
- **1 tablespoon (9 grams) instant yeast**
- **4 large eggs (200 grams), room temperature**
- **¼ cup (60 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- **1½ teaspoons (6 grams) vanilla extract**
- **1 teaspoon (3 grams) kosher salt**
- **¾ cup (170 grams) unsalted butter, room temperature (see Note)**
- **Vanilla Rum Syrup (recipe follows)**
- **Spiced Vanilla Chantilly Crème (recipe follows)**
- **Garnish: sliced fresh strawberries**

1. In a spice grinder or the work bowl of a small food processor, place sugar and reserved vanilla bean seeds; pulse until combined. Transfer vanilla sugar to a medium bowl; add flour and yeast, stirring to combine.
2. In the bowl of a stand mixer fitted with the paddle attachment, whisk together eggs, warm milk, vanilla extract, and salt by hand. With mixer on medium speed, gradually add flour mixture, beating until a thick, sticky dough forms, about 1 minute. Gradually add butter, beating until combined. Increase mixer speed to high, and beat until dough is smooth and elastic and pulls away from sides of bowl but not bottom, about 4 minutes. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
3. Brush a 10-cup Bundt pan* with melted butter. Gently punch down dough, and place in prepared pan. Using floured hands, press dough until it is even and fills ridges of pan. (The dough will feel very thick and sticky.) Tap pan on counter several times to release air bubbles. Cover and let rise until pan is three-fourths full, about 30 minutes.
4. Preheat oven to 350°F (180°C).
5. Bake until golden and an instant-read thermometer inserted near center registers 190°F (88°C), about 25 minutes. Let cool in pan for 10 minutes. Trim cake to level, if necessary. Invert cake onto a wire rack. Pour half of Vanilla Rum Syrup into pan, and place cake back in pan. Pour remaining Vanilla Rum Syrup over cake; let stand for 5 minutes. Invert cake onto a rimmed dish, letting excess syrup drain. Place cake on a serving dish. Pipe Spiced Vanilla Chantilly Crème into center of cake. Garnish with strawberries, if desired.

**We used Nordic Ware Heritage Bundt Pan.*

Note: *It is important for butter to be room temperature, not just softened, so it can be incorporated into the dough faster. If you need to get your butter to room temperature quickly, microwave it in 5-second intervals until it reaches the proper consistency. Try not to melt it.*

Vanilla Rum Syrup

Makes about 2¾ cups

- **1 cup (200 grams) granulated sugar**
- **½ cup (120 grams) water**
- **1⅓ cups (400 grams) vanilla syrup**
- **¼ cup plus 3 tablespoons (105 grams) spiced rum**

1. In a small saucepan, bring sugar and ½ cup (120 grams) water to a boil over medium-high heat, stirring occasionally, until sugar is dissolved. Remove from heat; stir in vanilla syrup and rum. Let cool slightly.

Spiced Vanilla Chantilly Crème

Makes about 3 cups

- **1½ cups (360 grams) cold heavy whipping cream**
- **2 teaspoons (10 grams) spiced rum**
- **½ vanilla bean, split lengthwise, seeds scraped and reserved**
- **¼ cup plus 1 tablespoon (37 grams) confectioners' sugar**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine cold cream, rum, and reserved vanilla bean seeds. With mixer on high speed, gradually add confectioners' sugar, beating until stiff peaks form. Cover and refrigerate until ready to serve.

fruit-filled & jam-packed CAKES

FILLED WITH SWEET JAMS OR STUDDED WITH APPLES, BERRIES, AND PEACHES, THESE FRUITY CAKES ARE BURSTING WITH THE SEASON'S FRESHEST FLAVORS. FROM A RHUBARB-TOPPED MARVEL TO A TRIPLE-BERRY POUND CAKE, THESE DESSERTS MAKE THE MOST OF NATURE'S BOUNTY.

CRÈME FRAÎCHE POUND CAKE

Makes 1 (9-inch) cake

With crème fraîche in the batter, this triple-berry cake is an elevated version of pound cake and one of our editor-in-chief's go-to recipes because you can make it with any fruit. We used strawberries, blueberries, and blackberries, but feel free to substitute with fruit you have on hand. Berries, apples, pears, and fruits with low moisture content work best.

- ¾ cup (170 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- 3 large eggs (150 grams)
- 1 tablespoon (18 grams) vanilla bean paste
- 1 tablespoon (3 grams) lemon zest (about 1 lemon)
- 2 cups (250 grams) all-purpose flour
- 1¾ teaspoons (8.75 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ¾ cup (180 grams) crème fraîche
- ⅓ cup (54 grams) plus ¼ cup (41 grams) fresh blueberries, divided
- ⅓ cup (54 grams) diced fresh blackberries
- ⅓ cup (52 grams) diced fresh strawberries
- 3 fresh strawberries (46 grams), quartered
- 4 fresh blackberries (25 grams), halved
- 2 tablespoons (24 grams) turbinado sugar
- Crème Fraîche Chantilly (recipe follows)

1. Preheat oven to 350°F (180°C). Butter a 9-inch springform pan. Line bottom of pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste and lemon zest.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with crème fraîche, beginning and ending with flour mixture, beating just until combined after each addition. Fold in ⅓ cup (54 grams) blueberries, diced blackberries, and diced strawberries. Spread batter in prepared pan. Top with quartered strawberries, halved blackberries, and remaining ¼ cup (41 grams) blueberries. Sprinkle with turbinado sugar.
4. Bake until a wooden pick inserted in center comes out clean, about 1 hour. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Serve with Crème Fraîche Chantilly.

Crème Fraîche Chantilly

Makes about 1 cup

- 1 cup (240 grams) heavy whipping cream
- 2 tablespoons (14 grams) confectioners' sugar
- ½ teaspoon (2 grams) vanilla extract
- ⅓ cup (80 grams) crème fraîche

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream, confectioners' sugar, and vanilla until stiff peaks form. Fold in crème fraîche. Serve immediately.

PRO TIP
You can make this cake using any fruit (fresh or frozen) you like. Substitute 1 cup of any fruit for the berries in this recipe. A fruit with lots of moisture (like peaches) will add to your bake time and the final product will have a wetter crumb.

BERRY JAM CAKE

Make 1 (9-inch) cake

In this one-layer stunner, the pillowy butter cake gets subtle spice from ground ginger while a layer of blackberry and blueberry jam filling adds sweetness to every bite. Topped with sugar for extra crunch, this is the effortless, elegant dessert your summer soirées have been waiting for.

- ¾ cup (222 grams) Berry Jam (recipe follows)
- 2 tablespoons (16 grams) cornstarch
- ¾ cup (170 grams) unsalted butter, softened
- 1¼ cups (250 grams) plus 1 tablespoon (12 grams) granulated sugar, divided
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract*
- 2¾ cups (344 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) ground ginger
- 1¼ cups (300 grams) sour cream, room temperature

Garnish: fresh blackberries, fresh blueberries

1. Preheat oven to 350°F (180°C). Butter and flour a 3-inch-tall, 8-inch-round cake pan. Wrap outside of pan with foil, shiny side out. Trim edges of foil even with rim of pan. (This prevents the bottom and sides of the cake from getting too dark.)
2. In a small bowl, stir together Berry Jam and cornstarch. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 1¼ cups (250 grams) sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
4. In a medium bowl, whisk together flour, baking powder, salt, and ginger. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined and scraping sides of bowl after each addition. (Batter will be thick.)
5. Spoon 2¼ cups (about 531 grams) batter into prepared pan. Using a small offset spatula, spread batter in pan, and smooth top. Spoon jam mixture onto batter. Using an offset spatula, spread jam mixture to within ½ inch of edges of pan. Spoon remaining batter onto jam mixture, smoothing top with offset spatula.
6. Bake for 30 minutes. Sprinkle with remaining 1 tablespoon (12 grams) sugar, and loosely cover with foil. Bake until golden brown and a wooden pick inserted in center comes out clean, 55 minutes to 1 hour and 5 minutes more. Let cool in pan for 25 minutes. Remove from pan, and let cool completely on a wire rack. Garnish with berries, if desired.

**We used Heilala Pure Vanilla Extract.*

Berry Jam

Makes about 3 cups

- 18 ounces (510 grams) fresh blackberries (about 3½ cups)
- 14 ounces (397 grams) fresh blueberries (about 2⅔ cups)
- 2 cups (400 grams) granulated sugar
- ¼ cup (60 grams) almond liqueur
- 1 vanilla bean, split lengthwise, seeds scraped and reserved

1. In the container of a blender, process blackberries until puréed. Strain through a fine-mesh sieve into a medium bowl, discarding seeds. Place 1⅔ cups (400 grams) blackberry juice in a medium Dutch oven. Add blueberries, sugar, almond liqueur, and vanilla bean and reserved seeds, stirring to combine. Let stand for 30 minutes.
2. Bring berry mixture to a boil over medium heat. Cook, stirring frequently, until mixture is thickened and jam leaves a trace when a spoon is dragged across bottom of pot, 20 to 25 minutes. Remove from heat, and let cool for 1 hour. Transfer jam to a clean jar. Jam will keep refrigerated for up to 2 weeks.

Instead of making the Berry Jam, you can also use high-quality store-bought blackberry or blueberry jam. We suggest Bonne Maman Blackberry Preserves or Bonne Maman Wild Blueberry Preserves, available at specialty food stores or online.

GUAVA JAM CAKE

Makes 1 (8-inch) cake

This pillowy cake is our homage to the Bahamian guava duff. Because it's more widely available in grocery stores, we used guava paste instead of fresh guavas to make the jammy filling.

- ¾ cup (220 grams) guava paste*
- 1 tablespoon (15 grams) water
- ¾ cup (170 grams) unsalted butter, softened
- 1¼ cups (250 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 2¼ cups (281 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon ground allspice
- 1¼ cups (300 grams) sour cream, room temperature
- Confectioners' sugar, for dusting
- Butter Rum Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Butter a 3-inch-tall*, 8-inch round cake pan; line bottom of pan with parchment paper, and flour sides of pan. Wrap pan with foil, shiny side out; trim edges even with rim of pan. (This prevents bottom and sides of cake from getting too dark.)

2. In a small microwave-safe bowl, heat guava paste and 1 tablespoon (15 grams) water on high in 20-second intervals, stirring between each, until smooth and spreadable (1 to 1½ minutes total). Let cool slightly. Spoon guava mixture into a large piping bag, and cut a ½-inch opening in tip. Set aside.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla; scrape sides of bowl.

4. In a medium bowl, whisk together flour, baking powder, salt, cinnamon, and allspice. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined and stopping to scrape sides of bowl after each addition. (Batter will be quite thick.)

5. Spoon 2¼ cups (about 531 grams) batter into prepared pan. Using a small offset spatula, spread batter into bottom edges of pan, and smooth top. Fill a large piping bag with remaining batter, and cut a ½-inch opening in tip; pipe a ring of batter along edges of pan. Pipe guava mixture inside batter ring (it's fine if mixture is still a little warm); spread evenly with a small offset spatula. Pipe remaining batter on top of jam. (You can cut the piping bag opening to 1 inch to make piping easier.) Smooth top with a small offset spatula.

6. Bake until golden brown, 50 to 55 minutes. Loosely cover with foil, and bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes more. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Place cake on desired serving plate. Dust with confectioners' sugar. (See Note.) Working quickly, drizzle cake with Butter Rum Glaze. Serve immediately.

**We used Conchita Guava Paste, available at local grocery stores and online. This recipe also works in a regular 8-inch round cake pan with 2-inch-tall sides, but the top of your cake will be darker.*

Butter Rum Glaze

Makes ⅓ cup

- 2 tablespoons (28 grams) unsalted butter
- 1 cup (120 grams) confectioners' sugar, sifted
- 1 tablespoon (15 grams) whole milk
- 1 teaspoon (5 grams) spiced rum
- ¼ teaspoon kosher salt

1. In small saucepan, heat butter over medium heat until just starting to brown, 5 to 7 minutes. Remove from heat. Add confectioners' sugar, milk, rum, and salt; whisk until smooth. Use immediately.

Note: *The glaze sets up within a few minutes. Have your cake cooled and dusted with confectioners' sugar beforehand. To revive glaze, place in a small microwave-safe bowl, and heat on high in 5-second intervals, stirring between each, until melted and smooth.*

CARIBBEAN BLACK LOAVES

Makes 2 (8½x4½-inch) cakes

Fair warning: This cake is potent. Similar to molasses-rich British pudding, black cake is a dense loaf cake filled with rum-soaked dried fruit. Traditionally served during the holidays or weddings in the Caribbean, this cake gets its robust flavor from dark molasses and dark rum and its bold, boozy notes from a generous pour of dark rum icing.

1 cup (128 grams) chopped dates
1 cup (128 grams) chopped dried cherries
1 cup (128 grams) golden raisins
1 cup (128 grams) dried currants
1 cup (240 grams) plus 2 tablespoons (30 grams) dark rum, divided
½ cup (120 grams) cherry brandy
1 cup (227 grams) unsalted butter, softened
1¼ cups (275 grams) firmly packed dark brown sugar
½ cup (170 grams) molasses
4 large eggs (200 grams), room temperature
1 tablespoon (3 grams) orange zest
1 tablespoon (3 grams) lemon zest
1 tablespoon (3 grams) lime zest
1 teaspoon (4 grams) vanilla extract
¼ teaspoon (1 gram) aromatic bitters*
2 cups (250 grams) all-purpose flour
2 teaspoons (10 grams) baking powder
1 teaspoon (2 grams) ground cinnamon
½ teaspoon (1 gram) ground nutmeg
¼ teaspoon ground cloves
Rum Glaze (recipe follows)

1. In a medium bowl, toss together dates, cherries, raisins, and currants. Pour 1 cup (240 grams) rum and brandy over fruit. Cover and let stand overnight or for up to 3 days. (The longer it stands, the stronger the flavor.)

2. Preheat oven to 300°F (150°C). Line 2 (8½x4½-inch) loaf pans with parchment paper.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in molasses until completely combined. Add eggs, one at a time, beating well after each addition. Beat in zests, vanilla, and bitters. Add dried fruit and any remaining liquid (about ½ cup [120 grams]).
4. In a medium bowl, whisk together flour, baking powder, cinnamon, nutmeg, and cloves. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Divide batter between prepared pans.
5. Bake for 1 hour. Cover with foil, and bake until a wooden pick inserted in center comes out clean, about 50 minutes more. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Brush loaves with remaining 2 tablespoons (30 grams) rum. Top with Rum Glaze. Store in an airtight container for up to 2 weeks.

**Because it is traditionally used in Caribbean black cake, we used Angostura aromatic bitters, available at local grocery stores or online.*

Rum Glaze

Makes 1 cup

2½ cups (300 grams) confectioners' sugar
5½ tablespoons (82 grams) dark rum

1. In a small bowl, whisk together confectioners' sugar and rum until smooth. Use immediately.

FRENCH APPLE-ALMOND CAKE

Makes 1 (8-inch) cake

Almond flour amplifies the textures that are characteristic of this classic French cake, from the dense, custardy bottom to the crisp top layer. Additional egg yolks in the cake's base also boost its custard-like consistency.

- **2 Granny Smith apples (370 grams), peeled, cored, and thinly sliced**
- **1 Gala apple (185 grams), peeled, cored, and thinly sliced**
- **1 large egg (50 grams)**
- **1 cup (200 grams) plus 2 tablespoons (24 grams) granulated sugar, divided**
- **½ cup (113 grams) unsalted butter, melted**
- **1 tablespoon (15 grams) apple brandy**
- **1 teaspoon (6 grams) vanilla bean paste**
- **¾ cup (94 grams) all-purpose flour**
- **¾ cup (72 grams) almond flour (see PRO TIP)**
- **2 teaspoons (10 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ cup (60 grams) whole milk**
- **2 large egg yolks (37 grams)**
- **1½ tablespoons (10.5 grams) sliced almonds**

1. Preheat oven to 350°F (180°C). Spray an 8-inch springform pan with baking spray with flour.
2. In a medium microwave-safe bowl, heat apples on high until softened but not translucent, about 2 minutes. Let cool; strain excess liquid.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat egg and 2 tablespoons (24 grams) sugar at medium speed until pale in color, about 2 minutes. Stir in melted butter, brandy, and vanilla bean paste.
4. In a medium bowl, whisk together flours, baking powder, salt, and remaining 1 cup (200 grams) sugar. Gradually add flour mixture to egg mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition.
5. In a large bowl, whisk together 1 cup batter and egg yolks. Reserve ¼ cup (46 grams) apples; stir remaining apples into egg yolk batter until combined. Spread egg yolk batter into prepared pan. Top with remaining batter, smoothing with an offset spatula. Press reserved ¼ cup (46 grams) apples into top of batter, and sprinkle with almonds. Place springform pan on a rimmed baking sheet to catch any drips.
6. Bake in bottom third of oven for 30 minutes. Raise springform pan to middle of oven, and bake until a wooden pick inserted in center comes out clean, about 35 minutes more, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 15 minutes. Run a knife around edges of cake to loosen before removing from pan. Let cool completely on base of pan before serving.

Note: *The traditional French apple cake calls for the use of a variety of different apples. We went with the slightly tart Granny Smith and the sweeter Gala.*

PRO TIP
Microwaving the apples before stirring them into the batter removes the excess water content, which ensures your cake doesn't become soggy while baking.

PRO TIP
Use almond flour made from blanched whole almonds for this recipe. Flour made with unblanched almonds will give your cake a slightly grainier texture and darker color.

RHUBARB BROWN SUGAR CAKE

Makes 1 (9-inch) cake

With diced rhubarb inside and ample slices baked into the top, this cake has a one-of-a-kind texture and taste. Brown sugar and buttermilk give it a moist crumb and wholesome sweetness that make it perfect for breakfast or dessert.

- ¾ cup (170 grams) unsalted butter, softened
- 1½ cups (330 grams) firmly packed dark brown sugar
- 1 tablespoon (3 grams) orange zest
- 2 large eggs (100 grams)
- 1 teaspoon (6 grams) vanilla bean paste
- 1½ cups (188 grams) all-purpose flour
- ¾ teaspoon (3.75 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ¾ cup (180 grams) whole buttermilk
- 1 cup (100 grams) diced rhubarb
- ½ cup (50 grams) sliced rhubarb
- 2 tablespoons (24 grams) granulated sugar

1. Preheat oven to 350°F (180°C). Spray a 9-inch round cake pan with baking spray with flour.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, brown sugar, and orange zest at medium-high speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste.

3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Fold in diced rhubarb. Pour batter into prepared pan. Top with sliced rhubarb, and sprinkle with granulated sugar.

4. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

PEACH ALMOND CAKE

Makes 1 (13x9-inch) cake

Fresh, juicy peach halves give this vanilla and buttermilk cake bursts of color and concentrated sweet-tart flavor while the addition of brandy to the homemade marzipan lends just the right amount of kick.

- 6 medium fresh peaches (900 grams)
- 1 cup (227 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 1 cup (286 grams) Brandy Almond Marzipan (recipe follows), room temperature
- 3 large eggs (150 grams)
- 1 tablespoon (18 grams) vanilla bean paste
- 2½ cups (313 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (240 grams) whole buttermilk
- ½ cup (57 grams) sliced almonds

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting excess extend over sides of pan. Spray parchment with baking spray with flour.
2. Peel and cut peaches in half, removing pit. Cut each peach half into 5 slices. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, and Brandy Almond Marzipan at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at time, beating well after each addition. Beat in vanilla bean paste.
4. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pan. Place peaches, cut side down, on top of batter. Sprinkle with almonds.
5. Bake until a wooden pick inserted in center comes out clean, 40 to 50 minutes. Using excess parchment as handles, remove from pan. Serve warm or at room temperature.

Brandy Almond Marzipan

Makes about 1¾ cups

- 2 cups (240 grams) confectioners' sugar
- 2 cups (192 grams) superfine bleached almond flour
- 3 tablespoons (45 grams) brandy
- 2½ tablespoons (35 grams) cold unsalted butter, cubed
- 1 large egg white (30 grams)
- 1½ teaspoons (9 grams) vanilla bean paste

1. In the work bowl of a food processor, place confectioners' sugar and almond flour; process until combined. Add brandy, butter, egg white, and vanilla bean paste; process until mixture comes together. (Mixture will be softer than a typical marzipan.) Brandy Almond Marzipan will keep refrigerated for up to 1 week.

LIMONCELLO MERINGUE CAKE

Makes 1 (13x9-inch) cake

Like a grand shortcake, this meringue-topped split cake looks decadent but is simple to make. The cake's soft texture absorbs the juices from the layer of strawberries and raspberries that have been macerated in limoncello. Watch the crowd go wild over this one.

- **4 cups (680 grams) chopped fresh strawberries**
- **2 cups (340 grams) fresh raspberries**
- **1¾ cups (350 grams) granulated sugar, divided**
- **½ cup (120 grams) limoncello**
- **4 ounces (113 grams) cream cheese, softened**
- **1 cup (227 grams) unsalted butter, softened**
- **3 large eggs (150 grams)**
- **1 tablespoon (3 grams) lemon zest**
- **2 tablespoons (30 grams) fresh lemon juice**
- **2 teaspoons (8 grams) vanilla extract**
- **3½ cups (438 grams) all-purpose flour**
- **1 tablespoon (15 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **1½ cups (360 grams) whole milk**
- **Vanilla Meringue Topping (recipe follows)**

1. In a large glass bowl, combine strawberries, raspberries, ¼ cup (50 grams) sugar, and limoncello. Refrigerate for at least 2 hours.
2. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth and creamy, 1 to 2 minutes. Add butter and remaining 1½ cups (300 grams) sugar, and beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in lemon zest and juice and vanilla.
4. In a large bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to cream cheese mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter into prepared pan, smoothing top if necessary.
5. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
6. Cut cake in half horizontally. Drain berries well, reserving juices for another use. Top bottom half of cake with macerated berries, and cover with top half of cake. Spread with Vanilla Meringue Topping. Using a kitchen torch, brown meringue. Serve immediately.

Vanilla Meringue Topping

Makes 5 cups

- **6 large egg whites (180 grams)**
- **¼ teaspoon cream of tartar**
- **2 cups (400 grams) granulated sugar**
- **½ cup (120 grams) water**
- **½ teaspoon (2 grams) vanilla extract**

1. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at high speed until tripled in volume, 2 to 3 minutes.
2. In a medium saucepan, cook sugar and ½ cup (120 grams) water over medium-high heat until a candy thermometer registers 240°F (115°C).
3. With mixer on low speed, slowly pour hot sugar mixture into egg white mixture, beating until combined. Increase mixer speed to high. Add vanilla, and beat until mixture is thick, white, and holds its shape. Use immediately.

GRAND MARNIER POPPY SEED CAKE

Make 1 (9x5-inch) cake

Candied clementines add a layer of elegant decadence to this sweet-tart cake.

- **2½ cups (500 grams) granulated sugar, divided**
- **1¼ cups (300 grams) water**
- **32 (¼-inch-thick) slices clementine (about 8 whole clementines)**
- **¼ cup (60 grams) plus 2 tablespoons (30 grams) Grand Marnier, divided**
- **1 cup (227 grams) unsalted butter, melted**
- **3 tablespoons (27 grams) poppy seeds**
- **1 tablespoon (3 grams) orange zest**
- **½ cup (120 grams) whole milk**
- **3 large eggs (150 grams), lightly beaten**
- **3⅓ cups (417 grams) all-purpose flour**
- **2 teaspoons (10 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**

1. In a large skillet, combine 1 cup (200 grams) sugar and 1¼ cups (300 grams) water. Cook over medium heat until sugar is dissolved. Add clementine slices, and cook for 10 minutes. Remove from heat, and let cool. Lightly spray a sheet of parchment paper with cooking spray. Remove clementine slices using a fork, and place on parchment. Transfer clementine syrup to a small bowl; stir in 2 tablespoons (30 grams) Grand Marnier. Set aside.

2. Preheat oven to 325°F. Spray a 9x5-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.

3. In a large bowl, whisk together melted butter, poppy seeds, orange zest, remaining 1½ cups (300 grams) sugar, and remaining ¼ cup (60 grams) Grand Marnier. Add milk and eggs, whisking until combined. Add flour, baking powder, and salt, whisking until combined. Pour batter into prepared pan. Place candied clementine slices, overlapping, on top of batter. (When removing clementine slices from parchment, be sure to let excess syrup drain off before adding to top of batter.)

4. Bake for 30 minutes. Cover with foil, and bake until a wooden pick inserted in center comes out clean, about 1 hour and 15 minutes more. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan. Drizzle cake with half of syrup mixture, and let cool completely. Serve with remaining syrup mixture.

skillet & upside-down CAKES

EFFORTLESS AND ELEGANT, OUR UPSIDE-DOWN AND SKILLET CAKES ARE JUST AS AT HOME ON YOUR WEEKNIGHT TABLE AS THEY ARE AS THE FINALE OF A SOIRÉE. FEATURING FRESH FRUIT, SPIKED GLAZES, AND IRRESISTIBLE CARAMELIZED TOPS, THESE RECIPES ARE ENDLESSLY COMFORTING.

SWEET CHERRY AND CORNMEAL UPSIDE-DOWN CAKE

Makes 1 (9-inch) cake

Recipe by Yossy Arefi

Upside-down cakes are one of the very best ways to use just about any seasonal fruit, and this version with juicy sweet cherries and a light and fluffy cornmeal-flecked cake batter is a knockout. The cornmeal cake pairs well with just about any fruit—try peaches or nectarines. And don't forget to serve it with a bit of vanilla ice cream or whipped cream.

- ⅓ cup (73 grams) firmly packed light brown sugar
- ½ cup (113 grams) plus 3 tablespoons (42 grams) unsalted butter, softened
- ¾ teaspoon (2.25 grams) plus ⅛ teaspoon kosher salt, divided
- 1¼ pounds (570 grams) fresh sweet cherries, pitted
- ¾ cup (150 grams) granulated sugar
- 1 teaspoon (1 gram) lemon zest
- 2 large eggs (100 grams)
- 1½ cups (187 grams) cake flour
- 6 tablespoons (54 grams) cornmeal
- 1½ teaspoons (7.5 grams) baking powder
- ¼ teaspoon (1.25 grams) baking soda
- ¾ cup (180 grams) whole buttermilk
- 1 teaspoon (4 grams) vanilla extract
- Vanilla ice cream or whipped cream, to serve

1. Preheat oven to 350°F (180°C). Line bottom of a 9-inch springform pan with parchment paper, and butter pan and parchment.
2. In a medium saucepan, cook brown sugar, 3 tablespoons (42 grams) butter, and ⅛ teaspoon salt over medium heat., whisking occasionally, until butter is melted and sugar is dissolved. Pour mixture into prepared pan. Arrange cherries in a single layer on top of brown sugar mixture.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar, lemon zest, and remaining ½ cup (113 grams) butter at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
4. In a medium bowl, whisk together flour, cornmeal, baking powder, baking soda, and remaining ¾ teaspoon (2.25 grams) salt. In a small bowl, stir together buttermilk and vanilla. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Spread batter onto cherries. Firmly tap pan on counter to settle batter between cherries and release air bubbles. Place pan on a baking sheet lined with parchment paper.
5. Bake until golden and puffed and a wooden pick inserted in center comes out clean, 40 to 50 minutes, rotating pan and covering with foil halfway through baking to prevent excess browning. Let cool on a wire rack for 15 minutes. Carefully remove sides of pan; invert cake onto a serving board or platter. Carefully remove parchment. Serve warm with ice cream or whipped cream.

Photo by Yossy Arefi

CHOCOLATE PEAR CLAFOUTIS

Makes 1 (9½-inch) cake

Dark chocolate takes this time-honored clafoutis to a new level of decadence. With their slender necks and firm skins, Bosc pears have an elegant appearance and do not soften too much during poaching. We poached the pears in spices and Chablis, a dry white burgundy wine from Chablis in eastern France.

- **1 cup (240 grams) warm heavy whipping cream**
- **3 large eggs (150 grams)**
- **½ cup (63 grams) all-purpose flour**
- **½ cup (85 grams) 63% cacao dark chocolate chips, melted**
- **⅓ cup (67 grams) granulated sugar**
- **1 teaspoon (4 grams) almond extract**
- **⅛ teaspoon kosher salt**
- **Poached Pears (recipe follows)**
- **Garnish: confectioners' sugar**

1. Preheat oven to 350°F (180°C). Lightly spray a 9½-inch enamel-coated cast-iron skillet or baking dish with cooking spray.
2. In a large bowl, whisk together warm cream, eggs, flour, melted chocolate, granulated sugar, almond extract, and salt. Let stand for 10 minutes.
3. Pour half of batter (about 1½ cups) into prepared skillet.
4. Bake for 10 minutes. Pour remaining batter into skillet, and top with 3 fanned Poached Pear halves. (You will have 1 pear half left over.) Bake until soft and set in center, about 30 minutes more. Let cool for 20 minutes before serving. Garnish with confectioners' sugar, if desired.

Poached Pears

Makes 4 halves

- **2 cups (480 grams) Chablis***
- **1 cinnamon stick**
- **1 teaspoon (4 grams) almond extract**
- **5 whole cloves**
- **⅛ teaspoon kosher salt**
- **⅛ teaspoon ground cardamom**
- **2 medium Bosc pears* (500 grams), halved and cored**

1. In a large saucepan, combine wine, cinnamon stick, almond extract, cloves, salt, and cardamom. Add pears. If pears are not covered with poaching liquid, add enough water to cover. Cook over medium heat until pears are tender, about 1 hour. Strain pears from liquid; let cool before using.
2. To slice pears, cut diagonally from bottom to halfway up neck in ¼-inch slices. Fan slices out before placing in batter.

**We used Chablis, but any dry white wine can be used. Because they have nice stems, we used Bosc pears, but any kind of pear will work.*

BLUEBERRY-CORNMEAL SKILLET CAKE

Makes 1 (10-inch) cake

Fresh blueberries and a hint of lemon zest give this cake a bright flavor while the cornmeal adds a rustic texture. Serve it as dessert or alongside breakfast.

- 1¼ cups (156 grams) all-purpose flour
- ¾ cup (150 grams) plus 1 tablespoon (12 grams) granulated sugar, divided
- ⅓ cup (50 grams) plain yellow cornmeal
- 1½ teaspoons (4.5 grams) kosher salt
- 1 teaspoon (5 grams) baking powder
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon lemon zest
- 1 cup (240 grams) sour cream
- ½ cup (113 grams) plus 1 tablespoon (14 grams) unsalted butter, melted and divided
- 2 large eggs (100 grams)
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (300 grams) fresh blueberries

Garnish: confectioners' sugar

1. Preheat oven to 350°. Place a 10-inch cast-iron skillet in oven to preheat.
2. In a large bowl, stir together flour, ¾ cup (150 grams) granulated sugar, cornmeal, salt, baking powder, baking soda, and lemon zest.
3. In a medium bowl, stir together sour cream, ½ cup (113 grams) melted butter, eggs, and vanilla. Make a well in center of flour mixture. Add sour cream mixture, stirring to combine.
4. Carefully remove hot skillet from oven. Add remaining 1 tablespoon (14 grams) melted butter to skillet, swirling to coat. Add half of batter, spreading in an even layer. Sprinkle half of blueberries evenly over batter. Drop spoonfuls of remaining batter over blueberries. Sprinkle with remaining blueberries and remaining 1 tablespoon (12 grams) granulated sugar.
5. Bake until a wooden pick inserted in center comes out clean, about 35 minutes. Let cool on a wire rack for 30 minutes. Garnish with confectioners' sugar, if desired.

STRAWBERRY-BUTTERMILK CAKE

Makes 1 (9-inch) cake

Our go-to recipe when temperatures start to rise, this light cake filled with fresh strawberries and bursting with flavor is as bright as springtime itself.

- **6 tablespoons (84 grams) unsalted butter, softened**
- **1 cup (200 grams) granulated sugar**
- **1 tablespoon (3 grams) lemon zest**
- **2 large eggs (100 grams)**
- **1½ cups (188 grams) all-purpose flour**
- **1 teaspoon (5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (120 grams) whole buttermilk**
- **1 teaspoon (4 grams) vanilla extract**
- **8 ounces (227 grams) fresh strawberries, halved**
- **2 tablespoons (24 grams) turbinado sugar**
- **Lemon Cream (recipe follows)**

1. Preheat oven to 325°. Spray a 9-inch cast-iron skillet or round cake pan with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and lemon zest at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, baking powder, and salt. Gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in vanilla. Pour batter into prepared skillet, smoothing top. Top with strawberries, and sprinkle with turbinado sugar.
4. Bake until golden brown and a wooden pick inserted in center comes out clean, 45 minutes to 1 hour. Serve warm with Lemon Cream.

Lemon Cream

Makes about 3 cups

- **1½ cups (360 grams) heavy whipping cream**
- **⅔ cup (80 grams) confectioners' sugar**
- **2 teaspoons (2 grams) lemon zest**
- **1 tablespoon (15 grams) fresh lemon juice**
- **1 teaspoon (4 grams) vanilla extract**
- **⅛ teaspoon kosher salt**

1. In a medium bowl, beat cream and confectioners' sugar with a mixer at medium speed until soft peaks form. Add lemon zest and juice, vanilla, and salt, beating until combined.

BANANA UPSIDE-DOWN CAKE WITH WALNUTS AND COCONUT

Makes 1 (9-inch) cake

If you're a fan of bananas Foster, this ultra-moist cake will be your upside-down dream come true. Coconut flakes and cream of coconut lend a tropical vibe and subtle nutty flavor.

- ½ cup (71 grams) whole walnuts
- ¼ cup (28 grams) finely chopped walnuts
- ¾ cup (170 grams) unsalted butter, softened and divided
- ½ cup (110 grams) plus ⅓ cup (73 grams) firmly packed light brown sugar, divided
- 2 tablespoons (30 grams) cream of coconut
- ½ tablespoon (7.5 grams) water
- 2½ teaspoons (10 grams) vanilla extract, divided
- 3 bananas (372 grams), halved lengthwise
- ½ cup (100 grams) granulated sugar
- 2 large eggs (100 grams)
- 1¾ cups (219 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- ¼ teaspoon ground cinnamon
- ¾ cup (180 grams) whole milk
- ½ cup (30 grams) sweetened flaked coconut
- ¼ cup (60 grams) sour cream

1. Preheat oven to 350° (180°C). Spray a 9-inch square baking pan with cooking spray.
2. Sprinkle all walnuts around edges of prepared pan.
3. In a large saucepan, melt ¼ cup (57 grams) butter over medium-high heat. Stir in ⅓ cup (73 grams) brown sugar and cream of coconut; bring to a boil. Stir in ½ tablespoon (7.5 grams) water and 1 teaspoon (4 grams) vanilla; cook for 1 minute. Pour mixture into pan. Arrange banana halves, cut side down, on syrup in bottom of pan.
4. In a large bowl, beat granulated sugar, remaining ½ cup (110 grams) brown sugar, and remaining ½ cup (113 grams) butter with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Stir in remaining 1½ teaspoons (6 grams) vanilla.
5. In a medium bowl, whisk together flour, baking powder, salt, and cinnamon. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Fold in flaked coconut and sour cream. Carefully spread batter onto bananas.
6. Bake until a wooden pick inserted in center comes out clean, 50 to 55 minutes. Let cool in pan for 10 minutes. Invert onto a wire rack, and let cool completely. Refrigerate in an airtight container for up to 3 days.

MINI PINEAPPLE UPSIDE-DOWN CAKES

Makes 12 (2-inch) cakes

In this miniature take on the classic American summertime dessert, the pineapple rings caramelize while baking, the perfect topping for the tender cake. We recommend buying and coring a fresh pineapple yourself rather than buying one precut and cored from the store. This way, you control the amount of pineapple you take out when coring it.

- ¼ **cup (60 grams) unsalted butter, melted**
- ¾ **cup (168 grams) firmly packed light brown sugar**
- 1 **fresh pineapple (about 905 grams), peeled and cored**
- 6 **maraschino cherries (42 grams), drained and halved**
- ½ **cup (113 grams) unsalted butter, softened**
- 1 **cup (200 grams) granulated sugar**
- 2 **large eggs (100 grams), room temperature**
- 1 **tablespoon (18 grams) vanilla bean paste***
- 1½ **cups (188 grams) all-purpose flour**
- 1½ **teaspoons (7.5 grams) baking powder**
- ½ **teaspoon (1.5 grams) kosher salt**
- ½ **cup (120 grams) whole milk**

1. Preheat oven to 350°F (180°C). Spray a 12-cup muffin pan (see Note) with baking spray with flour.
2. In each prepared muffin cup, place 1 teaspoon (5 grams) melted butter. Add 1 tablespoon (14 grams) brown sugar to each cup, pressing lightly to form an even layer.
3. Cut pineapple crosswise into 12 (¼-inch-thick) slices, reserving remaining pineapple for another use. Using a round cutter the same diameter as the bottom of your muffin cups, cut mini pineapple rings, being careful to center cutter around cored hole. (We used a 2-inch cutter.) Place pineapple rings and cherries, cut side up, in muffin cups.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste.
5. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into each muffin cup (about 3 tablespoons each).
6. Bake until a wooden pick inserted in center comes out clean, 15 to 20 minutes. Let cool in pan for 10 minutes. Carefully invert onto a baking sheet. Serve warm or at room temperature.

**We used Heilala Pure Vanilla Bean Paste.*

Note: *These look best when baked in a muffin pan with cups that have straight sides rather than sloped sides.*

MOLASSES TOFFEE APPLE UPSIDE-DOWN CAKE

Makes 1 (9-inch) cake

Aromatic spice takes center stage in this showstopping upside-down cake. Cooking the apples in molasses and brown sugar lends deep caramelized notes, and a blend of warm spices in the batter heightens the apple's richness. For an extra dose of decadence, serve with a dollop of mascarpone.

- 1⅔ cups (367 grams) firmly packed light brown sugar, divided
- ¼ cup (57 grams) unsalted butter, melted
- ½ cup (170 grams) plus 2 tablespoons (42 grams) molasses, divided
- 3 large Granny Smith apples (450 grams), peeled and thinly sliced
- ½ cup plus 1 tablespoon (127 grams) unsalted butter, softened
- 2 large eggs (100 grams)
- 1 large egg yolk (19 grams)
- 2 teaspoons (4 grams) vanilla extract
- 2⅔ cups (333 grams) all-purpose flour
- 2½ teaspoons (12.5 grams) baking powder
- 1½ teaspoons (3 grams) ground cinnamon
- ¾ teaspoon (2.25 grams) kosher salt
- ¾ teaspoon (1.5 grams) ground ginger
- ½ teaspoon (1 gram) ground nutmeg
- ⅛ teaspoon ground cloves
- ¾ cup (180 grams) whole milk

1. Preheat oven to 350°F (180°C). Butter sides of a 9-inch square baking pan.
2. In a small bowl, whisk together ⅔ cup (147 grams) brown sugar, melted butter, and 2 tablespoons (42 grams) molasses. Pour into prepared pan. Arrange apple slices in groups of 5 in alternating patterns on top of sugar mixture.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter and remaining 1 cup (220 grams) brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in remaining ½ cup (170 grams) molasses until no streaks remain. Add eggs and egg yolk, one at a time, beating well after each addition. Beat in vanilla.
4. In a medium bowl, whisk together flour, baking powder, cinnamon, salt, ginger, nutmeg, and cloves. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter over apples, smoothing with an offset spatula.
5. Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes. Let cool in pan for 10 minutes. Run a knife around edges of pan to release sides of cake, if needed. Carefully invert onto a flat serving plate. Serve warm.

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